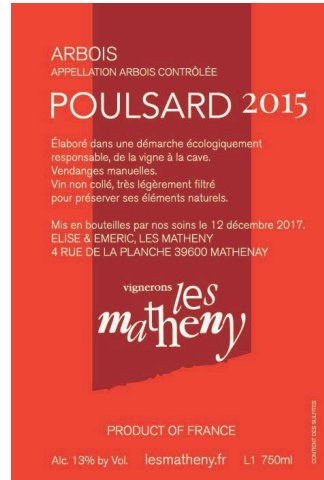


Les Matheny



Arbois Poulsard



At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Poulsard (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .8 ha of vines on a sloped parcel outside Arbois
- **Soil Types and Compositions:** Red limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines average 40 years old, with the oldest planted in 1943
- **Average Yields:** Controlled through severe winter pruning and debudding
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in fiberglass tanks.
- **Pressing:** Horizontal screw press
- **Time on Lees:** Wine is racked after malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 18-30 months in a neutral oak foudre
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and lightly plate filtered
- **Sulfur:** Applied at harvest, with c. 30 mg/l total sulfur

In The Glass:

Emeric's lengthy tenure under Puffeny shows especially strongly in his treatment of the indigenous red grape varieties of the region. Whereas many growers here emphasize the thin-skinned, gentle nature of Poulsard, Emeric—like Jacques before him—produces firm, bold red wines proud of their structure and deeply evocative of their terroir. The wine's unabashedly dense structure—the result of a three-week cuvaison—promises great rewards for those willing to wait a few years, though it will undoubtedly dazzle right now, especially at the table.