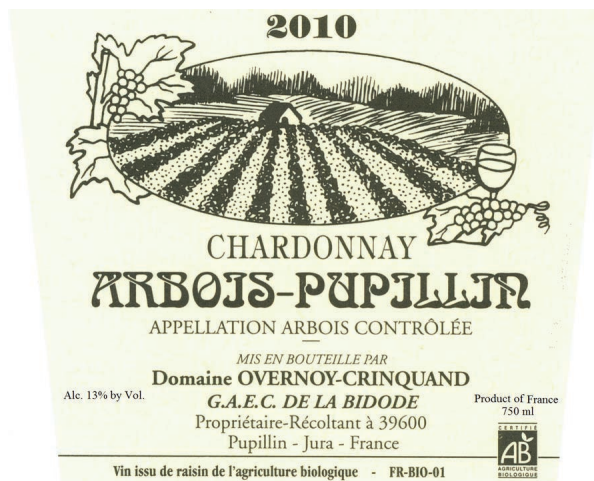


Overnoy-Crinquand



Arbois-Pupillin Chardonnay La Bidode



At a Glance:

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

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the south-facing Bidode parcel near the village of Pupillin
- **Soil Types and Compositions:** White limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,000 vines/ha, vines average 40 years old.
- **Average Yields:** Controlled through severe winter pruning, and debudding
- **Average Harvest Date and Type:** Manual, mid to late September

In The Cellar:

- **Fermentation:** Wine ferments spontaneously in neutral oak foudres
- **Pressing:** Whole-cluster direct pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in foudre following alcoholic fermentation
- **Élevage:** c. 24 months in neutral 25-hl foudres
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtration if necessary
- **Sulfur:** Applied at harvest if necessary and at bottling, with c. 30 mg/l total sulfur

In The Glass:

This wine displays excellent, firm acidity. Rather full in the mouth and quite honeyed in its nose and flavor, it ends with a persistent, mineral-dominated finish.