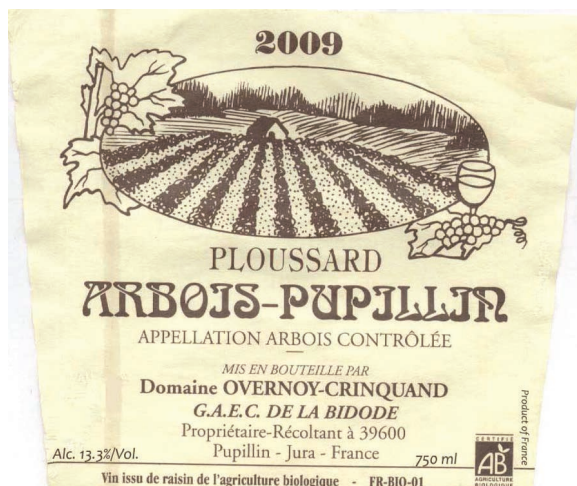


Overnoy-Crinquand



Arbois-Pupillin Ploussard



At a Glance:

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

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the Rouge and Bidode Parcels near the village of Pupillin
- **Soil Types and Compositions:** Red limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 6,000 vines/ha, vines average 35 years old.
- **Average Yields:** Controlled through severe winter pruning, and debudding
- **Average Harvest Date and Type:** Manual, late September to early October

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in neutral oak foudres. Cuvaison lasts c. 15 days.
- **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. 12 months in 25-hl neutral oak 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:

Overnoy-Crinquand's Ploussard, from 25- to 60-year old vines in Pupillin, pours a pale orange-tinged ruby, but offers surprisingly meaty depth and firm minerality. Pupillin is recognized as the spiritual home of the Poulsard grape, as the stony, iron-rich lime-clay soils of the village express the cultivar's curious and compelling character. The light color of this wine reflects the grey-rose blush to the skin of the grape which then leads to a surprisingly tannic texture; a rough, "sauvage", lively wine with a big personality.