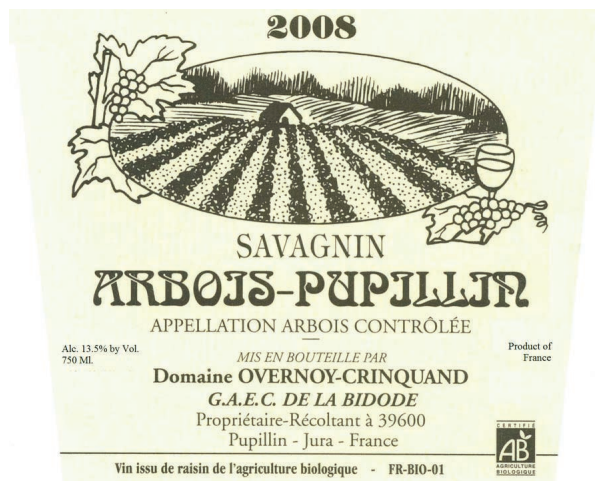


# Overnoy-Crinquand



## Arbois-Pupillin Savagnin



### At a Glance:

- **Appellation:** AOC Arbois-Pupillin
- **Encépagement:** Savagnin (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1 ha of vines planted in a single parcel near the village of Pupillin
- **Soil Types and Compositions:** Blue/grey 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:** 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. 48 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:

The best Savagnin is produced from poor soils underlain with "marne grise" and the Crinquand Savagnin is planted in a singular one hectare parcel of compact grey marl. Vinified in large, old oak barrels and left there to age about four years before bottling, Crinquand's Savagnin is a profound wine marked by notes of beeswax, cacao and walnut with a penetrating, long, almost tannic finish.