

Overnoy-Crinquand



Arbois-Pupillin Trousseau



At a Glance:

- **Appellation:** AOC Arbois-Pupillin
- **Encépagement:** Trousseau (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:

Although it is more ethereal than the versions from Les Matheny and Joseph Dorbon owing to Pupillin's elegance-enhancing terroir, Mickael's Trousseau—aged in similar fashion to the Ploussard above—offers plenty of ripe, controlled red fruits, with a twist of licorice and dusty spices, and anchored by mellow but present acidity. It is slightly richer and more concentrated than the Ploussard, but, as is often the case here, the two are closer in body and personality than at many domaines.