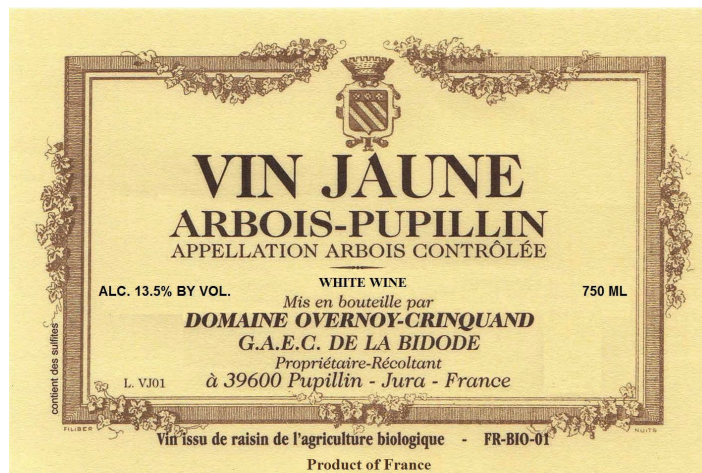


Overnoy-Crinquand



Arbois-Pupillin Vin Jaune



At a Glance:

- **Appellation:** AOC Arbois-Pupillin Vin Jaune
- **Encépagement:** Savagnin (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 15%
- **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:** 10 years in neutral oak pièces and demi muids
- **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 “unicorn” of the Overnoy Crinquand cellar, this very limited wine is only produced in the best of vintages. Exceeding the mandatory 6-years-and-3-months aging period required to claim a wine as Vin Jaune, Overnoy ages their Savagnin “sous voile” for 10 years before bottling. The result is a magical amalgamation of finesse and decay, a compact, caramelized and nutty fruit character advancing into a deeply briny and mineral fireworks show on the palate. This is not a Vin Jaune for the weak of heart.