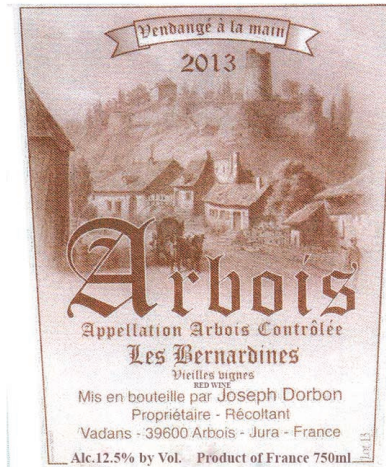


Joseph Dorbon



Arbois Rouge Les Bernardines Vieilles Vignes



At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Poulsard (80%), Pinot Noir (20%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the sloped Bernardines vineyard overlooking the village of Vadans near Arbois
- **Soil Types and Compositions:** Yellow limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines average 60 years old
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Following total destemming and a short cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 14 days.
- **Pressing:** 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 tank following alcoholic fermentation
- **Élevage:** 24 months in neutral 228-l barrels.
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied after malolactic and at bottling, with c. 25 mg/l total sulfur.

In The Glass:

“Les Bernardines” is a vineyard in Vadans named after the Bernardine order of Cistercian monks who stewarded the land during the Middle Ages. Comprising around 80% Ploussard and 20% Pinot Noir, the wine is co-fermented in stainless steel without temperature stabilization and aged two full years in old Burgundy barrels. Fresh and lithe, it leads with Ploussard’s sappy red-cherry fruit, with the Pinot Noir contributing a certain suaveness of texture.