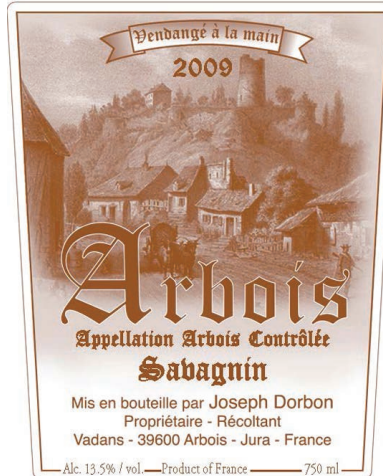


Joseph Dorbon



Arbois Savagnin



At a Glance:

- **Appellation:** AOC Arbois
- **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 sloped parcels 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 are 40 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:** Wine ferments spontaneously in neutral barrels.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is not racked and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** Up to 7 years in neutral, 228-l oak 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:

Joseph purposely bottles very little of his Savagnin as Vin Jaune, and his “basic” Savagnin spends longer in barrel than is required of an actual Vin Jaune by law—in the case of the 2010, seven full years sous-voile. The resulting wine, though deeply marked by the mysterious and wildly complex aromatic and flavor spectrum of the veil, remains fresh and vinous, with stunning acidity and a saliva-prompting, bone-dry finish of unbelievable length.