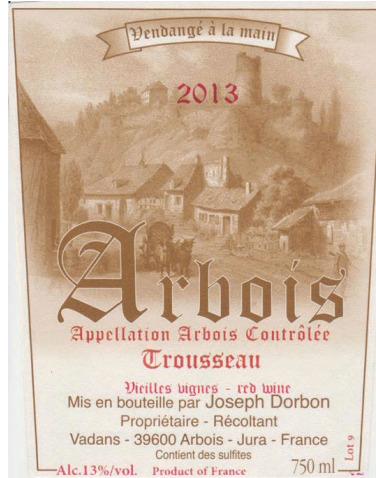


# Joseph Dorbon



## Arbois Trousseau



### At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Trousseau (100%)
- **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 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 average 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:** 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:** 12 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

### In The Glass:

Vadans' yellow-marl soils produce an easygoing version of Trousseau, and Dorbon thusly treats this wine more breezily in the cellar than he does his Ploussard, aging it in stainless steel for just one year and applying no sulfur whatsoever. With its clean, ringing black-cherry fruit and its varietally true spice character, it dazzles with its purity and drive, with only a wisp of tannins tying the package together.