

Les Matheny



Arbois Trousseau



At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Trousseau (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12-13%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines in the Molamboz section of Montigny-lès-Arsures
- **Soil Types and Compositions:** Grey/blue 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 and debudding
- **Average Harvest Date and Type:** Manual, late September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in fiberglass tanks.
- **Pressing:** Horizontal screw press
- **Time on Lees:** Wine is raked after malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 18-30 months in neutral oak demi muids
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and lightly plate filtered
- **Sulfur:** Applied at harvest, with c. 30 mg/l total sulfur

In The Glass:

Sappier and deeper than the exceptional Poulsard above, Emeric's Trousseau is a brooding beast, bristling with energy and thickly textured. Its brash, iron-tinged nose erupts from the glass, with pitch-black, spice-drenched fruit battling for attention with the wine's core of mineral-tinged black pepper. This is a structured, rugged wine that seems to demand cellar time, but the honest tannins are somehow charming despite their intensity.