

Joseph Dorbon



Arbois Vin Jaune



At a Glance:

- **Appellation:** AOC Arbois Vin Jaune
- **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 10 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:

According to appellation restrictions, Vin Jaune must spend a full five years in barrel sous-voile; Dorbon doubles the formula, giving the rare barrels he deems worthy of being bottled as Vin Jaune a full decade in cask. The result is an oceanic wine of seemingly impossible power, with raging acidity wed to luscious, salt-caked yellow fruits, and given additional complexity by a raw-almond character that stops short of overt oxidation.