

Joseph Dorbon



Joseph Dorbon's setup is simple: three hectares of organically tended vines on prime south-facing slopes above his home village of Vadans, a horse to help him plow, and a subterranean, 16th-century cellar in which his soulful wines slowly take shape.

We met Joseph through Michel Gahier, and indeed the two men share a certain combination of dyed-in-the-wool Jura spirit and boundary-pushing thoughtfulness. Vadans, a sleepy little village even for the Jura, contains soils of yellow marl, which tend to produce reds of great finesse and whites of chiseled complexity, and Dorbon's wines follow suit; yet, like the greatest wines in the region, they are both deeply evocative of place and distinctly Joseph's own. He works his land without chemicals, plows by horse—a difficult and little-seen practice which he learned from his uncle—and harvests by hand. His cellar practices are minimal and steeped in Jura tradition: spontaneous fermentations without temperature regulation; aging sous-voile for his white wines; minimal (and sometimes no) additions of sulfur; and bottling of the white wines only after significant time in cask. Joseph's deeply evocative wines have garnered deserved attention since we first began our partnership five years ago, and we are thrilled to see the praise he has since elicited both in France and the United States.

Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing by horse
- **Soils:** Yellow and white limestone-clay marls
- **Vines:** Trained in Guyot and planted at 5,000 vines/ha, vines average 30 years old.
- **Yields:** Controlled through pruning and debudding
- **Harvest:** Entirely manual, mid-September to early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Red wines see total destemming and a short cold soak before fermenting spontaneously in stainless-steel tanks. Cuvaison lasts c. 14 days. Cuvée des Moyne ferments spontaneously in neutral 228-l barrels. Savagnin ferments spontaneously in stainless-steel tanks.
- **Extraction:** Red wines see pumpovers during cuvaison.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing for reds, whole-cluster direct pneumatic pressing for whites
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation

Aging:

- **Élevage:** Trousseau ages 12 months in stainless-steel tanks. Other wines age in neutral 228-l barrels for 2-10 years.
- **Lees:** Wines are racked following malolactic fermentation only if necessary and remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned and unfiltered.
- **Sulfur:** Applied after malolactic and at bottling, with c. 25 mg/l total sulfur. Trousseau sees no added sulfur.