

Joseph Dorbon



Macvin du Jura



At a Glance:

- **Appellation:** AOC Macvin du Jura
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 17%
- **Average Residual Sugar:** 100-150 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:** 2/3 must by volume is blended with 1/3 marc to arrest fermentation
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is not racked and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Blocked by fortification
- **Élevage:** Up to 6 years in neutral, 228-l oak barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied at bottling, with c. 25 mg/l total sulfur.

In The Glass:

Dorbon's benchmark Macvin du Jura is produced from two-thirds unfermented must (in his case, pure Chardonnay) and one-third marc distilled from his own fruit, raised in his own cellar. Macvin, a beloved local specialty, is rarely non-delicious but is often somewhat simple; not so with Joseph's, which spends a whopping six years aging in its own separate barrel cellar and developing startling complexity. The up-front varietally charged fruit of most Macvin melts in Dorbon's version into an umami-tinged and broad palate of truffle and tobacco, with the alcohol integrated smoothly into the concoction's overall complexity.