

# Joseph Dorbon



## Macvin du Jura Hors d'Age



### At a Glance:

- **Appellation:** AOC Macvin du Jura
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 16%
- **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 13 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:

Joseph occasionally chooses a particularly splendid cask and lets it age for twice as long (or more) as his “basic” Macvin, producing an “Hors d’Age” version of Macvin du Jura that has no peer in the region. The 2006, which was just bottled in 2019 after nearly 13 years of aging, is outside category, with the umami depths of the shorter-aged version amplified hugely; the aromatics alone are worth the price of admission. No lover of spirits should fail to experience this outer limit of the category.