

Michel Gahier



Arbois Chardonnay Les Crêts

ARBOIS
APPELLATION ARBOIS CONTRÔLÉE
VENDANGES MANUELLES

Chardonnay

LES CRÊTS
2007



MIS EN BOUTEILLE À LA PROPRIÉTÉ PAR
MICHEL GAHIER
MONTIGNY-LES-ARSURES, JURA
PRODUCT OF FRANCE

750ML ALC. 12,5% BY VOL

At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the sloped Crêts vineyard near Montigny-lès-Arsures
- **Soil Types and Compositions:** Red limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines average 45 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 oak foudres
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 12-18 months in 25-hl, neutral oak foudres followed by 12 months in 400-l neutral oak demi muids with topping up
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

In The Glass:

From Chardonnay planted in soils of marne rouge (which contain more iron than marne blanche), Les Crêts possesses a deeper and more saline personality Gahier's Les Follasses. Though it is also topped up during its two-year passage in 400-liter barrels, Les Crêts displays the layered character and the endlessly ringing finish more commonly associated with wines aged sous-voile. This wine encapsulates Gahier's uncanny ability to harness vinous energy, as it is both irrepressibly vibrant and crystal clear in its articulation of flavors.