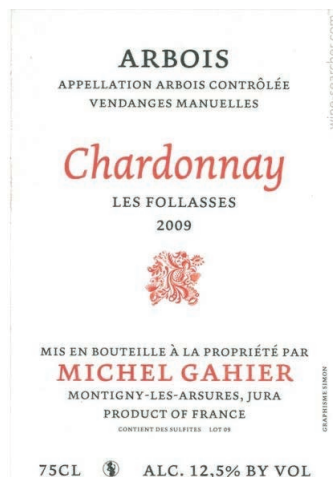


Michel Gahier



Arbois Chardonnay Les Follasses



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 Follasses vineyard near Montigny-lès-Arsures
- **Soil Types and Compositions:** White 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 with regular topping up
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

In The Glass:

From 45-year-old Chardonnay planted in marne blanche (white marl), “Follasses” is topped up in cask, but nonetheless delivers an unhinged expression of saline complexity. The marl here—a layer of decomposed limestone mixed with clay—pre-dates the limestone that dominates Burgundy’s Cote d’Or, and it is this marl (in varying iterations of color and mineral composition) that dominates the terroir of the Jura.