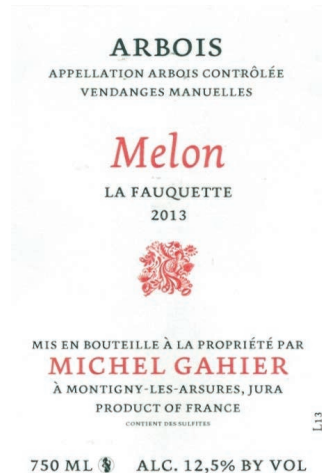


# Michel Gahier



## Arbois Melon La Fauquette



### At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Chardonnay/Melon à Queue Rouge (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 Fauquette vineyard near Montigny-lès-Arsures
- **Soil Types and Compositions:** Blue/grey 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 foudres followed by 36 months in 400-l neutral oak demi muids with no topping up
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

### In The Glass:

Always the grandest of Michel's white wines, "Fauquette" (from soils of marne bleue) spends nearly four years in barrel without topping up. Michel calls it "Melon" in honor of the local red-streaked mutation of Chardonnay called Melon à Queue Rouge (which in fact comprise all his white-wine holdings). Despite the marked influence of the voile, "Fauquette" is the most elegant of Gahier's whites: viscerally salty and rich, but with the finesse of great Corton-Charlemagne. It is truly amazing that Michel can express such purity and laser-focus in a wine of such wildness.