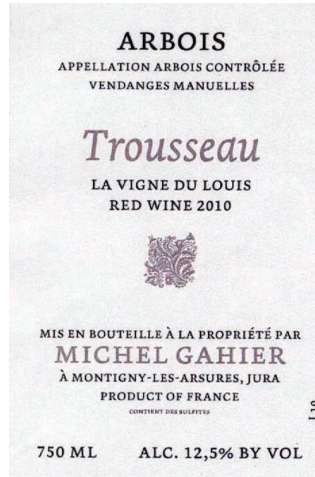


# Michel Gahier



## Arbois Trousseau La Vigne de Louis



### At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Trousseau (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 sloped parcels surrounding the village of Montigny-lès-Arsures, near Arbois
- **Soil Types and Compositions:** 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:** Following total destemming and a short cold soak, wine ferments spontaneously in neutral oak foudres. Cuvaison lasts c. 4 weeks.
- **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:** 18 months in neutral oak foudres
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

### In The Glass:

From 45-year-old vines with a warmer exposition than “Le Clousot” above, “La Vigne du Louis” offers greater fruit density and more notable tannins, revealing a substantial layer of savory funk beneath its core of mentholated cherries and white pepper. It is striking in its purity, simultaneously richer and silkier than the “Le Clousot,” and with a clean, driving finish and a marked retro-nasal impression.