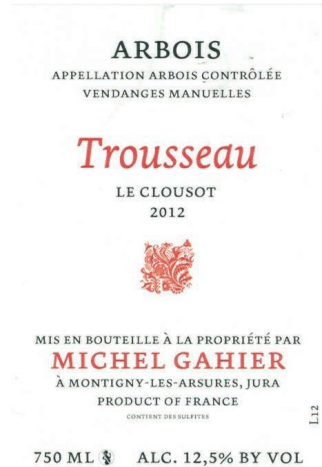


Michel Gahier



Arbois Trousseau Le Clousot



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 30 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:

“Le Clousot” encompasses Michel’s youngest Trousseau vines, and as such it offers perhaps the least concentration but the most lift of his three pure-Trousseau bottlings. A hint of reduction and a trace of trapped carbon dioxide speak to the no-sulfur methodology in play here, and—as with all of Michel’s red wines—aerating before serving will bring everything into focus.