

Michel Gahier



Arbois Trousseau Les Bérangers

ARBOIS
APPELLATION ARBOIS CONTRÔLÉE
VENDANGES MANUELLES

Trousseau
LES BÉRANGERS
2014



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

L14

1.5L ALC. 12,5% BY VOL

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 .3 ha of south-facing vines directly adjacent to Jacques Puffeney's Bérangères vineyard, overlooking the village of Montigny, just outside 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 50 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:

The vines here more than 50 years old, and produce a wine with the great character and depth that we have come to expect from this site. Due to its limited production, Gahier has elected to only bottle this red in magnum to encourage the lucky few who can purchase a bottle to hide it away in their cellar for future rewards. We only receive a handful of magnums each year.