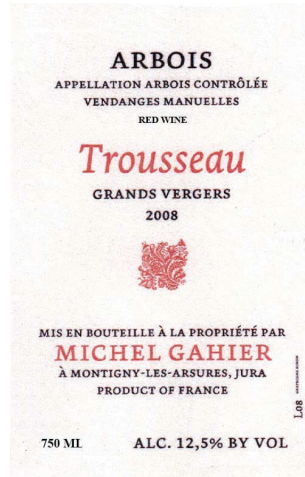


# Michel Gahier



## Arbois Trousseau Les Grands Vergers



### 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 a south-facing sloped parcel overlooking 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 80 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:

Grands Vergers represents Gahier's oldest Trousseau: 80-year-old vines in a south-facing parcel contiguous with Puffeney's legendary Berangères vineyard. Each vintage, it is the clear star among Michel's reds, showing incredible depth and length. While it displays impressive old-vines concentration and deeply succulent fruit, there is actually more lift on the palate than the previous wines, and it is this hallmark of riveting tension that sets Grands Vergers apart.