

Michel Gahier



Arbois Vin Jaune

ARBOIS
APPELLATION ARBOIS CONTRÔLÉE
VENDANGES MANUELLES

Vin jaune

WHITE WINE
2002



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

750ML ALC. 13,5% BY VOL

At a Glance:

- **Appellation:** AOC Arbois Vin Jaune
- **Encépagement:** Savagnin (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 14%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From sloped, south-facing parcels near the village of 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:** c. 7 years in neutral oak barrels without topping up
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

In The Glass:

Michel's Vin Jaune is quite distinctive within its category—a maelstrom of wild Indian spices, powerful minerality, a blast of fruits both candied and fresh (preserved lemons, tart cherries, grilled apples), and what feels like a bucketful of Maldon sea salt. The wine takes off like a rocket on the palate, with a lift and energy that only a wine whose creator is unafraid to flirt with subtle volatility can achieve. Gahier Vin Jaune is a rare bird, and those truly interested in the Jura or in natural wine in general owe it to themselves to check this wine out.