

Michel Gahier



Côtes du Jura Rouge La Vigne de Fort

CÔTES DU JURA
APPELLATION CÔTES DU JURA
CONTRÔLÉE
VENDANGES MANUELLES

LA VIGNE DE FORT
2016



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

750 ML ALC. 12,5% BY VOL

At a Glance:

- **Appellation:** AOC Côtes du Jura
- **Encépagement:** Trousseau (80%), Pinot Noir (20%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** <5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a .2 ha parcel of vines in the same vineyard as Gahier's Crémant, in Cramans just outside the Arbois AOC
- **Soil Types and Compositions:** White limestone-clay marls and gravel
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,000 vines/ha, vines average 40 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 a neutral oak foudre. 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:** 12 months in a neutral, 16-hl foudre
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

In The Glass:

Gahier's "La Vigne de Fort" comes from a minuscule 0.2-hectare parcel of 40-year-old vines in the same vineyard in Cramans as the Crémant du Jura above. A blend of 80% Trousseau and 20% Pinot Noir aged in a single 16-hectoliter foudre, the wine is exuberant and juicy—a bit more fruit-forward than the markedly stony Trousseau he produces from Montigny-lès-Arsures, but still with a core of snappy minerality.