

Michel Gahier



We initially met Michel Gahier ten years ago through his neighbor Jacques Puffeney (a man who truly needs no introduction), just as wider awareness in the region was beginning to crest. Gahier's complex, soulful wines experienced immediate success, and enthusiasm has grown to the point where every bottle is sold before it even reaches our shores.

The Gahier family has been resident in the Jura since 1525, and Michel lives right off the main square of Montigny-lès-Arsures, known charmingly as "The Capital of Trousseau." He may well produce the most thrilling, layered, and dynamic renderings of the grape variety in the entire Arbois appellation, his white wines equally impressive. Whether topped-up or aged sous-voile, they express their soils of origin with remarkable clarity and offer exceptionally vivid textural nuance. Low-key, warm, and remarkably down-to-earth, Gahier works his 6.5 ha completely organically, and he vinifies, ages, and bottles his wines without any additions whatsoever—no yeasts, no sulfur, no nothing. While his wines can be somewhat ornery soon after bottling (their wild spirits lashing out at their new 750-milliliter glass prison), they transform within a few months into some of the purest, most electrifying expressions of Jurasien soils as can be found.

Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper-sulfate and herbal treatments
- **Ploughing:** Annual ploughing to maintain vineyard health, with some ploughing done by horse
- **Soils:** Blue/grey and white limestone-clay marls
- **Vines:** Trained in Guyot and planted at 6,000 vines/ha, vines average 40 years old.
- **Yields:** Controlled through pruning and debudding, yields average 35-45 hl/ha
- **Harvest:** Entirely manual, mid-September to early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Following total destemming and a short cold soak, red wines ferment spontaneously in neutral oak foudres. Cuvaison lasts c. 4 weeks. White wines ferment spontaneously in neutral oak foudres or stainless-steel tanks.
- **Extraction:** Red wines see pumpovers and punchdowns during cuvaison.
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, directly following alcoholic fermentation

Aging:

- **Élevage:** Red wines age in large neutral oak foudres; white wines begin their élevages in large foudres before racking into smaller neutral barrels with limited topping up
- **Lees:** Wines remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned and unfiltered.
- **Sulfur:** No added sulfur