

# Michel Gahier



We initially met Michel Gahier ten years ago through his neighbor Jacques Puffeny (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

# Michel Gahier



## Crémant du Jura

APPELLATION CRÉMANT DU JURA CONTRÔLÉE  
VENDANGES MANUELLES

## Crémant du Jura



SPARKLING WINE

ÉLABORÉ ET MIS EN BOUTEILLE À LA PROPRIÉTÉ PAR

**MICHEL GAHIER**

39600 MONTIGNY-LES-ARSURES (JURA)

PRODUCT OF FRANCE  
CONTIENT DES SULFITES

ALC. 11% BY VOL

750 ML

L13

### At a Glance:

- **Appellation:** AOC Crémant du Jura
- **Encépagement:** Chardonnay (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 11%
- **Average Residual Sugar:** 0 g/l
- **Average Total Acidity:**

### In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1.2 ha of vines in the village of 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
- **Average Yields:** Controlled through severe winter pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Manual, early September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in stainless-steel tanks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12-24 months *sur lattes*
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 6 months in tank followed by 12-24 months in bottles
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

### In The Glass:

Michel produces small quantities of a delicious and expressive Crémant du Jura, made entirely from Chardonnay and given no dosage. The exuberant 2017 displays almond cream, brassy limestone twang, and salty citrus, offering a breadth of texture reined in by firm acidity. It hails from a 1.2-hectare plot of gravel and limestone soil in the village of Cramans, eight kilometers from Michel's home in Montigny-lès-Arsures.

# 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

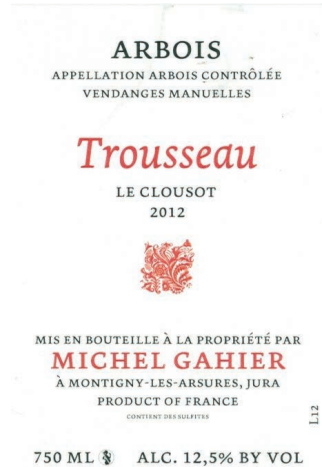
### In The Glass:

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.

# Michel Gahier



## Arbois Trousseau Le Clousot



### 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 sloped parcels surrounding 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 30 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

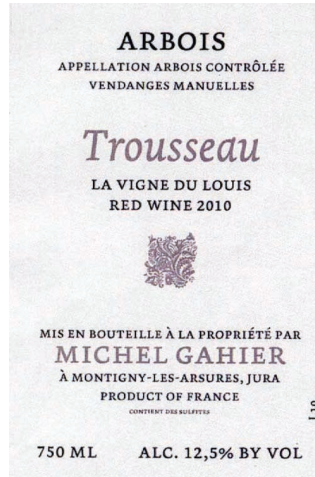
### In The Glass:

“Le Clousot” encompasses Michel’s youngest Trousseau vines, and as such it offers perhaps the least concentration but the most lift of his three pure-Trousseau bottlings. A hint of reduction and a trace of trapped carbon dioxide speak to the no-sulfur methodology in play here, and—as with all of Michel’s red wines—aerating before serving will bring everything into focus.

# Michel Gahier



## Arbois Trousseau La Vigne de Louis



### 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 sloped parcels surrounding 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 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:** 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

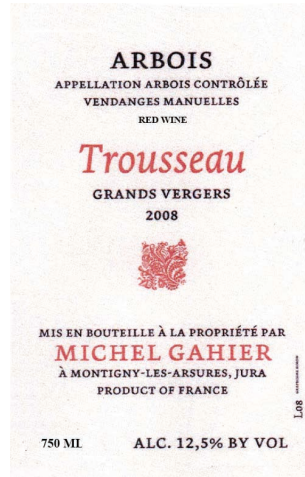
### In The Glass:

From 45-year-old vines with a warmer exposition than “Le Clousot” above, “La Vigne du Louis” offers greater fruit density and more notable tannins, revealing a substantial layer of savory funk beneath its core of mentholated cherries and white pepper. It is striking in its purity, simultaneously richer and silkier than the “Le Clousot,” and with a clean, driving finish and a marked retro-nasal impression.

# 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.

# 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

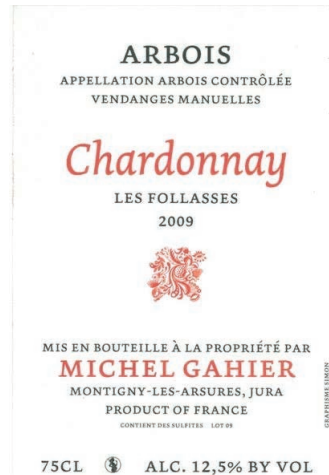
### In The Glass:

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.

# Michel Gahier



## Arbois Chardonnay Les Follasses



### At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Chardonnay (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 the sloped Follasses vineyard near Montigny-lès-Arsures
- **Soil Types and Compositions:** White 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:** 12-18 months in 25-hl, neutral oak foudres with regular topping up
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

### In The Glass:

From 45-year-old Chardonnay planted in marne blanche (white marl), “Follasses” is topped up in cask, but nonetheless delivers an unhinged expression of saline complexity. The marl here—a layer of decomposed limestone mixed with clay—pre-dates the limestone that dominates Burgundy’s Cote d’Or, and it is this marl (in varying iterations of color and mineral composition) that dominates the terroir of the Jura.



# Michel Gahier



## Arbois Chardonnay Les Crêts

ARBOIS  
APPELLATION ARBOIS CONTRÔLÉE  
VENDANGES MANUELLES

*Chardonnay*

LES CRÊTS  
2007



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

750ML ALC. 12,5% BY VOL

### At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Chardonnay (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 the sloped Crêts vineyard near Montigny-lès-Arsures
- **Soil Types and Compositions:** Red 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:** 12-18 months in 25-hl, neutral oak foudres followed by 12 months in 400-l neutral oak demi muids with topping up
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

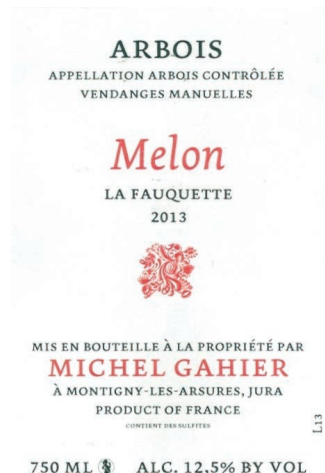
### In The Glass:

From Chardonnay planted in soils of marne rouge (which contain more iron than marne blanche), Les Crêts possesses a deeper and more saline personality Gahier's Les Follasses. Though it is also topped up during its two-year passage in 400-liter barrels, Les Crêts displays the layered character and the endlessly ringing finish more commonly associated with wines aged sous-voile. This wine encapsulates Gahier's uncanny ability to harness vinous energy, as it is both irrepressibly vibrant and crystal clear in its articulation of flavors.

# Michel Gahier



## Arbois Melon La Fauquette



### At a Glance:

- **Appellation:** AOC Arbois
- **Encépagement:** Chardonnay/Melon à Queue Rouge (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 the sloped Fauquette vineyard near 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:** 12-18 months in 25-hl foudres followed by 36 months in 400-l neutral oak demi muids with no topping up
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** No added sulfur

### In The Glass:

Always the grandest of Michel's white wines, "Fauquette" (from soils of marne bleue) spends nearly four years in barrel without topping up. Michel calls it "Melon" in honor of the local red-streaked mutation of Chardonnay called Melon à Queue Rouge (which in fact comprise all his white-wine holdings). Despite the marked influence of the voile, "Fauquette" is the most elegant of Gahier's whites: viscerally salty and rich, but with the finesse of great Corton-Charlemagne. It is truly amazing that Michel can express such purity and laser-focus in a wine of such wildness.

# 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.