

Overnoy-Crinquand



No domaine with whom we work embodies the Jura's pre-technological agrarian past as wholeheartedly as Overnoy-Crinquand, headed today by the lovably warm and energetic Mickael Crinquand. Although the family still derives twice as much income from their Comté cows as their wines, Mickael's 5.5 hectares in the prized hills of Pupillin yield wines of tremendous character and staggering authenticity—wines that could be produced absolutely nowhere else. Mickael's forebears were never seduced by the labor-saving chemicals being flouted several decades back, and so the family's vineyards have always been worked organically (certified as such in 1999). The starkly bare-bones cellar, located beneath their modest home, houses huge barrels of 50 to 100 years of age within which their completely egoless wines gradually take form.

Currently, 90% of the production is sold to private clients and we consider ourselves fortunate to have access to the limited amount of wine that is made available for export.

Viticulture:

- **Farming:** Certified organic since 1999 by Ecocert
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Blue, red, and white limestone-clay marls
- **Vines:** Trained in Guyot and planted at 6,000 vines/ha, vines average 35 years old.
- **Yields:** Controlled through pruning and debudding
- **Harvest:** Entirely manual, usually mid-September to early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** Red wines see total destemming and all wines ferment spontaneously in neutral oak foudres.
- **Extraction:** Red wines see punchdowns during cuvaison, with some pumpovers if necessary.
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic pressing for red wines, whole-cluster, direct pneumatic pressing for white wines
- **Malolactic Fermentation:** Spontaneous, in foudre following alcoholic fermentation

Aging:

- **Élevage:** Wines age in a combination of neutral pièces, demi muids, and foudres for 2-10 years.
- **Lees:** Wines are racked only once, following malolactic, and remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned and see plate filtration only if necessary
- **Sulfur:** Applied at harvest if necessary and at bottling, with c. 30 mg/l total sulfur