

Michel Gahier

La Fauquette

Arbois AOC

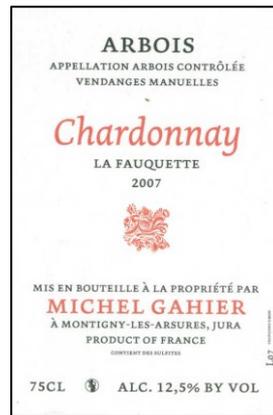


Image from later vintage

Wine	Michel Gahier Arbois Trousseau La Fauquette 2005
Domaine	Michel Gahier
Winemaker	Michel Gahier
Appellation	Arbois AOC
Location	Michel Gahier is based in the tiny village of Montigny-les-Arsures which is quite close to the Swiss border in the eastern part of France. It is 3 kilometres from the town of Arbois.
Cuvée	La Fauquette
Red/White/Rose	White
Year	2005
Grape varieties	This wine is made from 100% Chardonnay.
Alcohol	12.5%
Viticulture	Michel Gahier uses biodynamic methods in managing his vineyards so no chemicals, poisons or artificial fertilizers are used. Michel tends 6 hectares of vines of which 3 hectares are given over to Trousseau and the remainder is split between Chardonnay and Savagnin.
Terroir	The vineyards around Montigny-les-Arsures are very high so the grapes ripen slowly. The soil is a friable red marl which provides the minerality found in his wines.

Wine-making

All of Michel's wines are made naturally without the use of industrial yeasts, enzymes or other additives. He allows the grapes to ferment using the yeasts that are on the fruit and in the winery (which is under his house in ancient cellars). The wine is matured in old barrels under a yeast veil as described below.

Notes

This is one of our favourite Jura wines. The grapes are sourced from the La Fauquette vineyard close to Michel's house. This is a 'sous voile' Chardonnay. This means that the barrel in which it matures is not topped up as with the other two white cuvées. Instead, as the wine evaporates through the pores of the barrel a thin veil (voile) of yeast forms on the surface of the wine and this protects the wine from excessive oxidation. The oxygen that does penetrate the veil causes it to develop an exciting nutty spiciness that is incredibly appealing. Chambers Street Wines in New York rave about this wine and call it 'mellow, pretty, exquisitely balanced and very delicious'. It makes this wine a perfect accompaniment to the great cheeses of the region especially the famous aged Comté.

This wine is now 7 years old but is still as fresh as the day it was bottled and will last for many years to come. It is drinking beautifully now.

