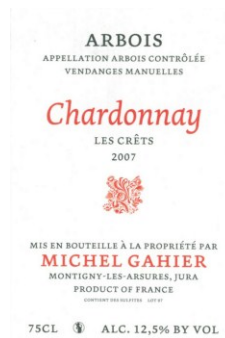


## Michel Gahier

### Les Crêts 2010

#### Arbois AOC



*Image from previous vintage*

Wine	Michel Gahier Arbois Trousseau Les Crêts 2010
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	Les Crêts
Red/White/Rose	White
Year	2010
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 for 10 months prior to bottling.

Notes

The grapes for this wine are also manually harvested and matured in old wood so that the wine can 'breathe' but so that no new oak flavour dominates the wine.

There is the trademark oxidative quality to this wine which provides a nutty spiciness and umami flavour that makes you want to sip more and more of it. This is Jura Chardonnay at its best! There are honey and pear and almond flavours in abundance and a long, lingering minerality that reflects the amazing terroir of the area around Michel's village.

PJ Wine in the US always promotes the Les Crets from Gahier. Here's what they have to say:

*"The Les Crets Chardonnay is not your ordinary offering of this much-discussed grape. In fact, throw all your pre-conceived Chardonnay notions out the window as soon as you take a quick whiff of its slightly oxidized (in a good way) aroma. You might even momentarily mistake it for a sherry--but that's what makes this low-alcohol, food-friendly Chard as particular, and wonderful, as the place from which it hails. With its aromas of nuts, fleshy, ripe pears, and apples it's a shoo-in for the what-grows-together-goes-together tenet. It's got a cream-cutting acidity and tanginess on the tongue that pleads for a slice or a hunk or a spoonful of nutty Comte, mildly salty Raclette, or gooey Mont d'Or. We like to stretch it out through dinner, too--think rich, roasted pork loin with a few apples chunks thrown in the pan for good measure."*

