

## Martin Faudot 2015 Trousseau (Arbois)

WineWise Code	FMF-TRS15
Country	France
Region	Jura
Color	Red
Alcohol by Volume	13.2
Acidity	3.2
Residual Sugar	0.5
Closure	Natural Cork
Annual cases produced	500
Varieties	Trousseau 100%
Maceration Notes	10-12 days
Pumpover or Punchdown?	Pumpover and punchdown according to tasting analysis (no more than twice a day).
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	10-12
Aging method	Cask 100%
Aging duration (months)	14-16
Filtered?	Yes
Fining agents	None
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 52ppm
Soil Type(s)	Gravel, Calcareous
Elevation (meters)	300-400
Vineyard Aspect	Northwest
Vine age (years)	35
Vine Yields hl/ha	35
Farming practices	Sustainable
Vine Training Notes	Guyot (double)
Grape Picking	Hand-harvested

### Notes from the producer:

Located in the heart of the Jura mountain in the village of Arbois, Michel Faudot is a descendent of 135 years of family winemaking. While he doesn't adhere to organic standards he comes as close as he can on the 12 hectares vineyard. Domaine Martin Faudot is: 5 grapes (Pinot Noir, Trousseau, Poulsard, Chardonnay and Savagnin), 17 wines, and 7 categories (reds, whites, vin jaune, sparkling, sweet, fortified and eau-de-vie), not to mention dozens of varieties of smoked charcuterie hanging in the cellar.



### WineWise Notes:

This pallid, wan variety never ceases to surprise with its capacity to swell and persist on the palate. From an exceptional vintage in Arbois, this is a classic – vibrant, spicy, faintly earthy and without any rough edges.

The Jura's catapult to fashionability has made the discovery of worthy new producers quite a challenge, especially when, in Stéphane Tissot, we already have arguably the region's best and most dynamic exponent. How happy we were, therefore, to be presented with the opportunity to add to our portfolio this century-old estate that faithfully continues the traditional ways of Jura wines. Run by Michel Faudot and Jean-Pierre Martin, it covers 12 hectares that are cultivated by essentially organic means, though they are not certified. We were especially impressed by the reds.

