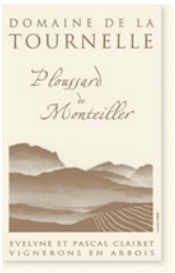
Tournelle



Arbois

Ploussard de Monteiller

ORGANIC (ECOCERT)

Varietals
Ploussard

Soil

Heavy Clay

Age of Vines

Pairing
Herb encrusted roasted chicken, veal chops, vegetable stews, roast pork & a dish with tomatoes or a chicken dish, and aged cheeses.

Evelyne & Pascal Clairet created their vineyard in 1991. They work 6 hectares of vines, from which they produce 12 cuvées. They make traditional wines in the traditions of Arbois, such as the Terre de Gryphées, & also explore new paths, such as the carbonic maceration in the Uva Arbosiana cuvée. Their methodology & passion is clearly invested in producing wines that represent the tradition & potential this dynamic AOC possesses. The couple has now opened a little bistro in the center of the town of Arbois.
http://www.domainedelatournelle.com/
Total production: 32, 000 Bottles

Ploussard de Monteiller:
Yields: 35 hl/ha
Vinification: Grapes are hand harvested in small baskets. Grapes are sorted by hand & destemmed before undergoing a very light press. The fruit is macerated for ten to thirty days with treading done twice a day. Only native yeast are used & the juice undergoes a full malolactic fermentation in temperature controlled stainless steel tanks before it is transferred to old oak barrels where it rests for 8 to 18 months. The wine is bottled without filtration.
Tasting Note: Strawberry preserves and cherries.