

**JURA**  
**ARBOIS**
**DOMAINE TISSOT**  
**MONTIGNY-LES-ARSURES**


**OVERVIEW** | Though the domaine still bears the names André and Mireille it is their son, Stephane, who now runs this, one of the region's most forceful and innovative estates. Stephane worked in both South Africa and Australia before joining his father in 1990. Since then, he has converted the entire domaine to organic and biodynamic viticulture. About half of the domaine lies on a perfectly situated hillside broken into four parcels: Les Bruyères, La Mailloche, En Barberon, and Les Gravieres. There is also a single plot of Chardonnay bottled from En Barberon.

Yields are kept low: In 1990 with 20ha of vines the domaine produced more wine than in 2000 with 28 ha – with an additional 20 acre of vines, they produced less wine! To respect the typicity of his terroirs, Stephane vinifies terroir by terroir. There are 18 different cuvees produced by the domaine – 5 for Chardonnay alone.

**VINEYARD/CELLAR PRACTICES** | Vineyards are farmed biodynamically without any weed killers, chemical fertilizers, or synthetic products. Vines are treated with sulphur, copper, biological based sprays, and farm produced composts. In addition, soil is turned regularly. Grapes are harvested by hand into small baskets. Whites are pressed pneumatically. Reds are destemmed and macerated in stainless steel tanks with minimal pumpover. Fermentation is performed naturally without the addition of yeasts or SO<sub>2</sub> and aging takes place in large neutral barrels.

**WINES** |

Cremant du Jura Brut - 100% Chardonnay

Cotes du Jura Chardonnay En Barberon - aged in 228 liter barrels for 2 years.

Arbois Sélection - 70% Chardonnay, 30% Savagnin

Arbois Savagnin - aged in barrel for 3 years, topped off for the first 6 months followed by 2-and-a-half years under voile (yeast veil) with no topping off.

Arbois Traminer - Savagnin with no voile, named for savagnin's genetic relationship to gewurztraminer.

Vin Jaune - aged in barrel without topping off for 6 years resulting in the evaporation of 1/3 of the wine, which is protected by the voile (yeast veil).

Vin de Paille

Arbois Trousseau Singulier

Arbois Poulsard (sans soufre) - destemmed and macerated in stainless tanks with minimal pumping over before aging in foudres and demi muids for a year. Bottled unfiltered and without added SO<sub>2</sub>.

**MACVIN** | The juice and must of Savagnin grapes are reduced in half by boiling, and the resulting liquid is then fortified with brandy. Once the "wine" reaches 16% alcohol by volume it is placed in oak casks to age for six years. There is no fermentation process. The end result is a Vin doux Naturel that is rich and unctuous with a heavy amber color and aromas and flavors of orange zest, quince, prunes and other dried fruits.

Macvin Blanc - Blend of savagnin and poulsard

Macvin Rouge Les Crets - pinot noir with about 25% old marc (brandy)


**trriage wines**

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