

Jacques Puffeney

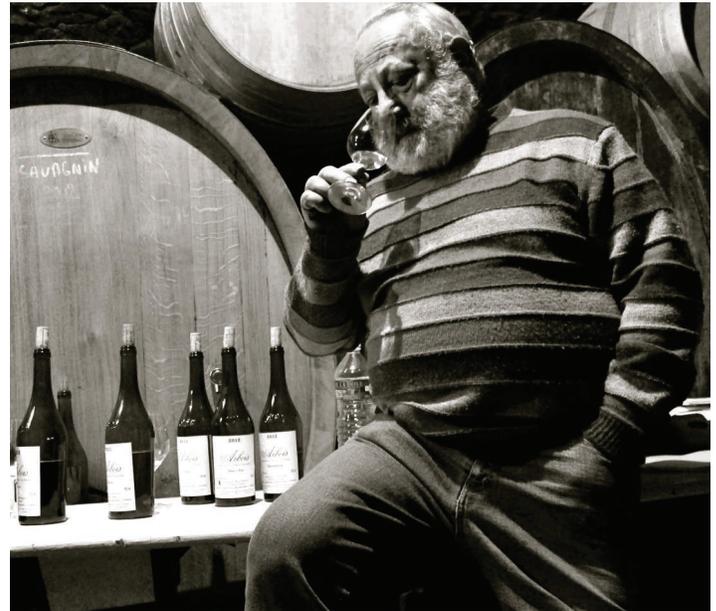


Jacques Puffeney's father was a vineyard worker who owned a mere speck of land in the village of Montigny Lès Arsures (just around the corner from Arbois). Jacques made his first wine at the age of 17 but, to earn a living, he worked simultaneously as a "saleur de Comté" helping to make the fabled cheese of his region. Over time the Puffeney family acquired vineyards in Montigny and the surrounding villages and now the domaine encompasses 7.5 ha, all in the appellation of Arbois. Jacques Puffeney's prowess in both the vineyards and the cave has been recognized throughout France and has earned him the nickname among his colleagues of "the Pope of Arbois". The vineyards are situated in the villages of Montigny Lès Arsures, Arbois, and Villette des Arbois. 4.5 ha are planted to white varieties: 2.7 hectares to the extraordinary local grape, Savagnin; and 1.8 hectares to Chardonnay. The remaining 3 hectares are devoted to a series of red grapes: 1.2 hectares planted to Poulsard (also known locally as "Ploussard"); 1.2 hectares dedicated to Trousseau; and Pinot Noir is found in the final .60 hectares. Montigny Les Arsures is recognized as the prime site for the Trousseau grape in the Jura and the village proudly proclaims its status as "the capital of Trousseau".

When the RWM team entered Jacques' cellar for one of its last visits, only two empty foudres remained in the far corner of the cave. Jacques' last vintage was 2017, made from the last vestiges of his original holdings. His 2017 Trousseau presented impeccable balance, intensity, and structure and was in its own league. His 2014 Pinot Noir, that wine's last vintage was similarly superb. Vins Jaunes, Chardonnay, and vintages of Cuvée Sacha spoke similarly of a domaine that was a tour de force—one of France's hidden rural treasures (!) but those wines in that empty cellar spoke of a Jura that will perhaps no longer exist in 20 years. With Puffeney a force in this region no more, the Jura's viticultural future falls to active growers like Gahier, Montborgeau, and Matheny.

Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper sulfate only
- **Ploughing:** Annual ploughing to maintain vineyard health
- **Soils:** Blue, red, and white limestone-clay marls
- **Vines:** Trained in Guyot and planted at 5-6,000 vine/ha
- **Yields:** Controlled through pruning and debudding
- **Harvest:** Entirely manual, mid-September to early October
- **Purchasing:** Entirely estate fruit



Vinification:

- **Fermentation:** White wines ferment spontaneously in stainless-steel tanks. Red wines see total destemming and ferment spontaneously in stainless-steel tanks. Cuvaison lasts c. 3 weeks.
- **Extraction:** Red wines see pumpovers during cuvaison.
- **Chaptalization and Acidification:** None
- **Pressing:** Vertical basket press
- **Malolactic Fermentation:** Spontaneous, in foudre following alcoholic fermentation

Aging:

- **Élevage:** Chardonnay, Melon à Queue Rouge, Cuvée Sacha, and all red wines spend 18-24 months in neutral oak foudres. Savagnin spends 3+ years in neutral oak barrels and demi muids. Vin Jaune spends 8.5 years in neutral oak barrels.
- **Lees:** Wines are racked following malolactic and remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned and unfiltered.
- **Sulfur:** Applied at bottling if necessary