



DOMAINE ANDRE ET MIREILLE TISSOT, STEPHANE TISSOT

ARBOIS PINOT NOIR "EN BARBERON" 2023



The Jura, sub-Alpine mountain range located north of the Western Alp, gave its name to the Jurassic geologic period from which the Terroir is dated. 6 appellations are produced out of the 4,500 acres that represent the entire region, but Arbois is covering nearly half of it with 2,100 acres. Even though just 80 miles east of the Côte de Beaune and west of the Valais, this region existed for centuries in splendid isolation allowing the preservation of indigenous grapes and distinct vinification methods still used nowadays.

Stéphane, who took over after his dad André in 1990 at the age of 19, is behind the dramatic resurgence of Jura wines over the last 2 decades. Certified organic since 1999 and biodynamic since 2004, he allows himself no limits in order to reach the apex of quality: high density of plantation, old "selection massale" or self-propagated heirloom varieties, no filtration for the reds, minimal or no addition of SO₂, single-vineyard selections leading him to an offering of 30 wines. There is life and verticality in his wines and a lot of fascination in the glass!

SOIL TYPE _____

1.8 acres single east-west facing plot made of clay from the Lias. Highly prized in the Jura, Lias clay imparts depth, texture and concentration to the wine, while promoting slow, even ripening.

VARIETAL _____

100% Pinot Noir – 50 years-old-vines - Density of plantation 7,000 vines/h

CULTURE _____

Vines farmed Biodynamically with no use of herbicides or phytosanitary products. Use of sulfites and copper as well as plant infusions. Organic compost made at the estate. Traditional working of the soil.

Manual harvesting in cases. Strict sorting on a sorting table.

Certified organic Ecocert and Biodynamic Demeter.

VINIFICATION _____

Whole cluster maceration of 4 weeks with no addition SO₂ in tronconic oak vats. Ageing in 600 liters French oak barrels for 24 months (15% new oak). Low addition of SO₂ after malolactic fermentation. Bottled without filtration. Total SO₂ 28 mg/L.

TASTING NOTES _____

"The 2022 Pinot Noir En Barberon is from clay soils and fermented with full clusters, had four weeks of maceration and matured in oak for two years. So, according to the logic promoted by Pierre Overnoy, if it matured two years in barrel, it should also have two years in bottle. It has a more Burgundian profile, more immediate with some spiciness, faintly marked by the wood."

92 Wine Advocate - By Luis Gutiérrez on September 2025

