



JEAN-LUC MOUILLARD CÔTES DU JURA CHARDONNAY

certified organic

Jean-Luc Mouillard grew up on the family's dairy farm in the shadow of Château Châlon. He created his own domaine in 1991 after enology school and now farms 27 acres of vines organically. A highly respected grower, he's known for classicism, both with his traditional wines and contemporary cuvées.

VINEYARD



Site: The Jura is an ancient grape-growing region in the foothills of the Alps, facing Burgundy across the vast Bresse Plain. Winters can be quite cold, so vines are trained high for protection against the frost and harvest typically runs well into October. In productive years, this wine comes from a single parcel named La Chaux on a steep hillside that must be worked by hand; in short years Jean-Luc uses a blend of parcels, and the name of the plot is taken off the front label.

Soil: Limestone soil.

Vines: From 3 acres. Farmed organically since 2020.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: The initial fermentation takes place in steel with the malo taking place during 12 months of aging in older barrels. Both fermentations are spontaneous.

Production: 600 six-packs.

Profile: A delicious combination of elegance and minerality. Distinctly Jura, with fruit and complexity, for an excellent price.
