



JEAN-LUC MOUILLARD CRÉMANT DU JURA

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 due to alpine influences, so vines are trained high for protection against the frost and harvest typically runs well into October. This vineyard is at an average elevation of 1,000 feet.

Soil: Limestone soil.

Vines: From small parcels, all farmed organically.

Varieties: Chardonnay.

CELLAR

Vinification & Aging: *Méthode traditionnelle*. It ages for an average of 18 months on the lees in bottle before disgorgement; the wine is disgorged upon order. Made entirely at the domaine rather than farmed out to an *élaboreur*.

Dosage: 6 g/l.

Production: 750 six-packs.

Profile: Light, fine bubbles. Fresh citrus and the richness of brioche notes.
