



JEAN-LUC MOUILLARD L'ÉTOILE SÉLECTION

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 wine comes from the micro-appellation l'Étoile.
- Soil:** Jurassic limestone with marl topsoil.
- Vines:** The domaine farms 5 acres of mature vines in AOP Étoile. Certified organic.
- Varieties:** Savagnin (60%) and Chardonnay (40%).

CELLAR

- Vinification & Aging:** Made *sous voile*, or under the veil of yeast, which forms on the surface of the wine during 2 years of aging in older 228L French oak barrels that are intentionally not topped off.
- Production:** 2,500 six-packs.
- Profile:** A distinctly complex and dry white wine with a powerful nose redolent of green almonds and dry fruit. Try it with the region's Comté cheese!
-