



JEAN-LUC MOUILLARD CÔTES DU JURA FLORAL

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.

Soil: Deep marl and limestone.

Vines: From small parcels of the domaine's 27 acres of vines. Certified organic.

Varieties: Chardonnay with around 10% Savagnin.

CELLAR

Vinification & Aging: An *ouillé* wine (from *oeil*, French for eye), i.e., wines that during *élevage* are topped off up to the eye of the barrel to protect from oxidation. Made entirely in tank.

Production: 700 six-packs.

Profile: A fresh, vibrant and decidedly delicious artisanal wine with real cut and intensity given by the Savagnin.