



JEAN-LUC MOUILLARD CÔTES DU JURA LE CURIEUX

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. The parcel for Le Curieux is located in the commune of Mantry.
- Soil:** Calcareous clay.
- Vines:** Yields typically run 55ha/hl, and farming is organic.
- Varieties:** Savagnin, a variety grown mainly in the Jura where it's known for its thick skin and small berries. It's identified most closely with traditional *vin jaune*.

CELLAR

- Vinification & Aging:** An *ouillé* wine (from *oeil*, French for eye), meaning wine that is topped off up to the eye of the barrel to protect from oxidation during its élevage, i.e., that's to say, a modern wine. This is raised primarily in older wood for an élevage of 16 months.
- Production:** 750 six-pack cases in a productive year.
- Profile:** A full, stony wine with a pronounced floral character.