

Domaine Jean-Luc Mouillard

Jura



Côte du Jura Floral 2020

Roughly 90% Chardonnay with 10% Savagnin, but it varies a little from vintage to vintage. An 'ouillé' wine, ie one that isn't purposely exposed to air for an extended time during élevage. 100% stainless-steel tank, no oak.

*Mouillard's intention is a fresh, vibrant wine and that's exactly what you've got in the glass. But don't mistake that for simple. Chilled, it's all crunchy sweet orchard fruit, apples and pears and mirabelles. As it warms, little fingertips of caramel, smoke, sweet pastry and cumin seed appear. The freshness comes from a tinge of bay-leaf bitterness and a long spine of acidity, so ripe it's almost succulent. Succulent, but don't mistake that for plump. The wine is shaped by its bones and not by its flesh. Although it has enough of the latter to distract you from the former. It's not your usual Chardonnay. **GV***

17/20 pts— Tamlyn Currin, jancisrobinson.com, November 2023

Jean-Luc Mouillard's Floral bottling is primarily Chardonnay, but with ten percent Savagnin blended into the cuvée. The wine is fermented and raised entirely in stainless steel tank, and like all of Monsieur Mouillard's wines, it is fermented with indigenous yeasts. The 2020 Floral delivers a deep and complex bouquet of apple, raw almond, beeswax, chalky minerality, white lilies and just a hint of lemon peel in the upper register. On the palate the wine is full-bodied, focused, complex and beautifully soil-driven, with a lovely girdle of acidity, excellent balance and a long, refined and vibrant finish. This is an outstanding bottle!

93+ pts— John Gilman, View from the Cellar, July-August 2023