



JEAN-LUC MOUILLARD MACVIN 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. *The domaine is certified organic by Ecocert in France but not by the USDA in America.

Soil: Limestone soil.

Varieties: Chardonnay 50% and Savagnin 50%.

CELLAR

Vinification & Aging: *Macvin* is shortened from *marc-vin*. *Eau de vie* is added to grape juice to arrest any ferments and preserve the immediate fruit of the juice. The marc comes from Jean-Luc's grape pomace, which he takes to a distiller to distill into *eau de vie*. Then the Macvin is aged in older *demi-muids* for more or less two years before bottling.

Production: 5,000 bottles.

Profile: A vibrantly fruity wine with rich aromas of mirabelle plums and prunes carried by fine acidity. Serve as an apéritif or with dessert.

