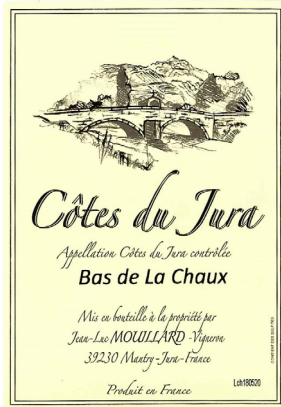


Domaine Jean-Luc Mouillard

Jura



Côte de Jura Bas de la Chaux Chardonnay 2022

This pure gold-colored Chardonnay started its fermentation in vats and finished in barrels. Aging in barrels, with topping up, lasted 18 months. It is therefore no coincidence that we find wooded areas at the next, but without dominating. From its slightly brioche notes, we reach more accomplished notes of fruit and honey. Freshness and minerality characterize a complex, delicately buttery palate, where balance reigns supreme. The quality wood is always very well integrated. Unstoppable.

***** (coup de Coeur)**– Guide Hachette des Vins 2025

Côte de Jura Chardonnay 2021

[The short crop of vintage '21 required Jean-Luc to blend all of his Chardonnay into one cuvée rather than separating out the Bas de la Chaux cuvée.] *Jean-Luc Mouillard ferments his chardonnay bottling with native yeasts in stainless steel tanks but racks the wine into older Burgundy barrels to undergo malolactic fermentation and complete its élevage. His 2021 chardonnay is a lovely wine, showing beautiful expression right out of the blocks on the nose, wafting from the glass in a complex blend of pear, almond, chalky minerality, apple blossoms and a very discreet framing of buttery oak. On the palate the wine is bright, full-bodied and shows beautiful inner structural tension from the cooler vintage, with a fine core of fruit, superb mineral drive and cut, excellent balance and a long, complex and vibrant finish. This is an excellent bottle of mineral-driven chardonnay that is drinking great in its youth but clearly has the underlying chassis to age long and gracefully. Fine, fine juice. 2023-2045+.*

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