Jean-Luc Mouillard Château-Chalon

certified organic

Jean-Luc Mouillard grew up on the family's dairy farm in the shadow of Château Chalon. 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: Château Chalon and Nevy-sur-Seille, neighboring communes in the pre-Alp Jura, facing Burgundy across the vast Bresse Plain. Jean-Luc's wine comes from three parcels totaling 0.72 hectares: Sous la Roche (6 ares planted before 1900 and 4 ares planted in 1988) and Le Clos du Trux (6 ares planted in 1990) in Château Chalon, and Le Chapeau (56 ares planted in 1980) in Nevy-sur-Seille.

Soil: Limestone soil.

Vines: Farmed organically since 2020.

Varieties: Savagnin

CELLAR

Vinification & Aging: A *sous voile* wine, meaning "under a veil," referring to a traditional Jura wine in which a layer of yeast develops on the surface during aging, and there is no topping up the barrels. By law, Château Chalon is aged for six years and three months in barrel. Jean-Luc only uses neutral barrels for this wine

Production: Averages 2,600 620ML bottles.

Profile: A rich, oxidative wine with distinctive nutty flavors. It's traditionally served with cheeses, or chicken with morels in a cream sauce.