Domaine Jean-Luc Mouillard
Jura

The Wines

- *Crémant du Jura:* Chardonnay entirely made in house at the domaine (rather than, as is commonly done, at a facility specializing in sparkling wine production). It ages for an average of 18 months on the lees in bottle before disgorgement, and the wine is disgorged upon order. Dosage is in the range of 6 grams per liter. Production averages 750 six-packs.

- *Côtes du Jura Chardonnay (Bas de la Chaux):* Years back Jean-Luc used three parcels to make this Chardonnay wine, but now in productive years it comes from a single parcel named La Chaux. The parcel totals three acres, and much of it is on a steep hillside that must be worked by hand. The initial fermentation takes place in steel with the malo taking place during aging in older barrels, and both fermentations are normally spontaneous (as with all their still wines). The wine is a product of Jura's alpine foothills—their elevation and their limestone—making for a delicious combination of elegance and minerality. Production averages around 600 cases of 6-packs (note that in short vintages like 2017 and 2021, the domaine blends Chardonnay from other parcels to have enough volume, and the name of the plot is taken off the front label).

- *Côtes du Jura Floral:* Another *ouillé* wine, i.e., one that isn't purposely exposed to air for an extended time during élevage, Floral is composed of Chardonnay with around 10% Savagnin. The exact percentages fluctuate according to the harvest, but the aim is always to have a fresh, vibrant wine. This is made entirely in tank and production averages 700 cases of 6-packs.

- *Côtes du Jura Le Curieux:* An *ouillé* wine--from *oeil*, French for eye, and refers to wines that are topped off up to the eye of the barrel to be protected from oxidation during élevage —standard just about everywhere except in Jura, where the tradition has been to work with oxidative wines. The grape is Jura's own distinctive Savagnin, commonly used to make the Sherry-like *Vin Jaune* and the sweet, concentrated *Vin de Paille.* This version is one of the new wave of wines coming out of these Alpine foothills. This is raised primarily in older wood for an élevage of 16 months. A productive year sees 4,500 bottles.

- *Côtes du Jura Sur la Cour Trousseau:* One parcel of nearly 3 acres in their commune of Mantry. Trousseau is a Jura native and at some point in its history migrated to Portugal, where it is known as Bastardo. The Mouillard rendition, made from de-stemmed grapes and native ferments, is a lightly colored wine of notably full, limestony flavors. Lighter years see this wine aged entirely in tank while riper years can see barrel ageing. Low yielding years can result in this being blended with Poulsard and Pinot Noir to make a red in sufficient volume named *Rubis*. In abundant years, production of Trousseau can reach 375 cases of 6-packs.

- *Côtes du Jura Pinot Noir:* This comes from two parcels totaling well under two acres. This is de-stemmed and fermented spontaneously in steel, then raised in primarily neutral 228L and 500L barrels. Lightly colored and easily—painfully easily—underestimated by the uninitiated. Production averages 125 cases of 6-packs.

- *L'Etoile Sélection:* The domaine farms 5 acres in AOP Etoile. The Sélection bottling is a traditional Jura wine, made with Savagnin and Chardonnay, both made *sous voile*, or under the veil of yeast that forms across wine in a barrel that intentionally is not topped off, and then blended and bottled. 2,500 cases of 6-packs.

- *Château Chalon*: Savagnin grapes. Jura's storied *vin jaune*, originating from the hilltop (plateau top) commune of Château Chalon. Regulations require this wine to be aged a minimum six years and three months in wood without ever topping up, meaning the wine slowly evaporates under a film of yeast--the *voile*--in the barrel, creating a fascinating, oxidative wine. For his rendition, Jean-Luc only uses neutral barrels that have aged at least eight previous wines, and he bottles it in January following the mandatory aging period. The 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), both in Château Chalon; and Le Chapeau (56 *ares* planted in 1980) next door in Nevy-sur-Seille. Production averages 2,600 bottles.

  By law and by tradition, the wine is put in a 620ML bottle called a Clavelin. The amount of wine lost to evaporation in barrel is said to be the angel's share, and 620 milliliters is the delta between that amount and a standard 750ML bottle. There's also historical roots: In the 18th century, growers agreed to the design, based on heavy, squat bottles destined for export to England. The name of the bottle became more or less codified in 1914 by an abbot named Abbé Clavelin from the neighboring village of Nevy-sur-Seille (Jean-Luc's hometown!), who ordered 30 of these bottles with his personal emblem.

- *Macvin:* 50% Chardonnay and 50% Savagnin. Macvin, shortened for marc-vin, is the Jura's version of Pineau de Charentes (Cognac), Floc de Gascogne (Armagnac), or Ratafia (Burgundy), in which *eau de vie* is added to grape juice (sometimes partially fermented into wine, but in Mouillard's case it's simply 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*. Subsequently, the Macvin is aged in older *demi-muids* for more or less two years before bottling. Best served chilled. Production is 5,000 bottles.