

Domaine Jean-Luc Mouillard

France - Jura - Mantry

CHÂTEAU-CHALON

Château-Chalon

Production area: Mantry

Terrain: marne blu

Harvest: manual

Vinification: de-stemmed harvest, low-temperature maceration

Refinement: Aged in barrels for 6 years and 3 months under veil (natural post-fermentation leavening)

Color: straw yellow

Fragrance: notes of dried nuts and dried fruits

Flavor: powerful and round flavors, good length

Alcoholic Grade: 12% vol



Ownership/Founders Jean-Luc Mouillard

Start of Activity 1991

Vitiviniculture Organic

Hectares 11

Bottles produced 35.000



After working on the family estate in Nevy-Sur-Seille, Jean-Luc Mouillard, who graduated in oenology in Beaune, founded his own estate in 1991. Over time, the estate moved to Mantry, in the heart of the Jura, and today, with his wife Annie and son Mathieu, he manages 11 hectares of vineyards across three appellations: Château-Chalon, L'Etoile and Côtes du Jura. Always mindful of the environment, the Domaine practises integrated pest management to reduce the use of phytosanitary products and works the land in alternating rows to limit overproduction. The soils, rich in clay, marl, limestone and fossils, reflect the diversity of the terroir. Since 2020, Jean-Luc has been applying the principles of organic farming, producing "sous voile" and "ouillé" white wines, reds and Crémant, authentic expressions of the Jura.