

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 in his family's domaine in Nevy-Sur-Seille, Jean-Luc Mouillard graduated in oenology in Beaune and founded his Domaine in 1991. Over the years, the Domaine grew and moved to Mantry, a village in the heart of the Jura. Today, together with his wife Annie and son Mathieu, he manages 11 hectares of vineyards divided into 3 appellations: Château-Chalon, L'Etoile and Côtes du Jura. In order to respect the environment, Jean-Luc has always practiced integrated pest management, which consists of field observation, insect counting, and the preservation of auxiliary fauna, making it possible to optimize and reduce the use of plant protection products. The land, on the other hand, is worked in alternating rows to limit overproduction and avoid compaction. The estate vineyards are spread over different types of soils: clays, marls and limestone banks. In some vineyards, particularly in Mantry and Château-Chalon, some fossils can also be found. Ever mindful of respect for the environment and applying the dictates of organic farming since 2020, Jean-Luc now produces traditional 'sous voile' white wines, fresh 'ouillé' wines (produced by topping up the barrels to prevent oxidation by 'flor' yeasts), red wines and Crémant, of pure territorial impact