

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

Viticulture Organic

Hectares 11

Bottles produced 35000

