

# Domaine Jean-Luc Mouillard

France - Jura - Mantry



CÔTES DU JURA BAS DE LA  
CHAUX

**100% Chardonnay**

**Production area:** Mantry

**Terrain:** argillo-calcareo

**Harvest:** manual

**Vinification:** end of barrel fermentation

**Refinement:** topping up the barrels for 18 months, not new

**Color:** straw yellow

**Fragrance:** very open of chamomile and green apple

**Flavor:** Lively and dynamic on the palate, with nice coffee notes, saline finish, complete

**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.