

## Domaine Jean-Luc Mouillard

France - Jura - Mantry





Ownership/Founders Jean-Luc Mouillard Start of Activity 1991 Vitiviniculture Organic Hectares 11 Bottles produced 35.000

## CÔTES DU JURA RUBIS

50% Pinot Noir, 30%Trousseau, 20% Poulsard

Production area: Mantry Terrain: argillo-calcareo Harvest: manual

Vinification: de-stemmed harvest, low-temperature

maceration

Refinement: barrique maturation

Color: straw yellow

Fragrance: notes of red fruits, blackcurrants

Flavor: fruity, light wine Alcoholic Grade: 12% vol



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 "ouillè" white wines, reds and Crémant, authentic expressions of the Jura.