

# Domaine Jean-Luc Mouillard

France - Jura - Mantry



## CÔTES DU JURA

100% Savagnin

**Production area:** Mantry

**Terrain:** argilloso

**Harvest:** manual

**Vinification:** de-stemmed harvest, low-temperature maceration

**Refinement:** Aged in barrels for a minimum of 24 months under velo (natural yeast "flor" post-fermentation). No new barrels

**Color:** straw yellow

**Fragrance:** Powerful nose, with notes of walnut, curry and sweet spices

**Flavor:** clean, precise palate with a tender approach, and the wood brings tension and depth

**Alcoholic Grade:** 12% vol

**Ownership/Founders** Jean-Luc Mouillard

**Start of Activity** 1991

**Vitiviniculture** Organic

**Hectares** 11

**Bottles produced** 35.000



After working in the family domaine in Nevy-Sur-Seille, Jean-Luc Mouillard, having graduated in oenology in Beaune, 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, the Domaine 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 soil, 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. Always attentive to respect for the environment and applying, since 2020, the dictates of organic farming, Jean-Luc now produces traditional "sous voile" white wines, fresh "ouillé" wines (produced by topping up the barrels preventing oxidation by "flor" yeasts), red wines and Crémants, of pure territorial impact