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 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.