

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

Vitiviculture Organic

Hectares 11

Bottles produced 35000