

# 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

**Viticulture** Organic

**Hectares** 11

**Bottles produced** 35000