

# Domaine Jean-Luc Mouillard

France - Jura - Mantry



## CRÉMANT DU JURA BLANC 100% Chardonnay

**Production area:** Mantry

**Terrain:** argillo-calcareo

**Harvest:** manual

**Vinification:** alcoholic and malo-lactic fermentation, mousse taking in the bottle

**Refinement:** minimum of 12 months on laths

**Color:** straw yellow

**Fragrance:** Fine bubbles, fresh nose of citrus, apple and exotic fruit

**Flavor:** fruity

**Alcoholic Grade:** 12% vol



**Ownership/Founders** Jean-Luc Mouillard

**Start of Activity** 1991

**Vitiviniculture** Organic

**Hectares** 11

**Bottles produced** 35.000

After working in his family's domaine in Nevy-Sur-Seille, Jean-Luc Mouillard graduated in oenology in Beaune and 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, Jean-Luc 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 land, 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. Ever mindful of respect for the environment and applying the dictates of organic farming since 2020, Jean-Luc now produces traditional 'sous voile' white wines, fresh 'ouillé' wines (produced by topping up the barrels to prevent oxidation by 'flor' yeasts), red wines and Crémant, of pure territorial impact