

# Domaine Jean-Luc Mouillard

## Jura



### The Wines

- *Côtes du Jura Chardonnay*: This comes from three parcels that total 6.72 acres of vines. The alcoholic fermentation is done in steel with the malo and ageing taking place in older barrels (Jean-Luc is not a fan of woody wines). Average production is just over 400 cases.
- *Côtes du Jura Savagnin “L’Ouillé”*: Ouillé, from *oeil*, French for eye, refers to wines that during *élevage* are topped off up to the eye of the barrel to be protected from oxidation—standard just about everywhere except in Jura, where the tradition has been to work with oxidative wines. The grape is Jura’s own distinctive Savagnin, commonly used to make the Sherry-like *Vin Jaune* and the sweet, concentrated *Vin de Paille*. This version is one of the new wave of wines coming out of these Alpine foothills. Production is limited to a couple hundred cases.
- *Côtes du Jura Trousseau*: Two parcels, 2.35 acres. Trousseau is a Jura native and at some point in its history migrated to Portugal, where it is known as Bastardo. The Mouillard rendition is a lightly-colored wine of notably full, limestony flavors. Lighter years see this wine aged entirely in tank while riper years can see barrel ageing. Low yielding years can result in this being blended with Poulsard and Pinot Noir to make a red in sufficient volume named *Rubis*. In abundant years, production of Trousseau can reach 375 cases.
- *Côtes du Jura Pinot Noir*: Two parcels, 2.69 acres, raised in older barrels. Lightly colored and easily under-estimated. Production averages 125 cases.
- *L’Etoile Sélection*: This is a traditional Jura wine, made with Savagnin and Chardonnay, both made *sous voile*, or under the veil of yeast that forms across wine in a barrel that intentionally is not topped off, and then blended and bottled.
- *Crémant du Jura*: Blend is roughly 90% Chardonnay and 10% Pinot Noir, and this is now entirely made in house at the domain (rather than, as is commonly done, at a facility specializing in sparkling wine production). Minimum ageing on the lees is one year and the wine is subsequently disgorged upon order. Dosage is in the range of 6 grams per liter. Production averages 750 cases of 6-packs.