



CÔTES DU JURA SAVAGNIN

Jura, France

Domaine Jean-Luc Mouillard

www.domainemouillard.com

Method & Production

Fermented using natural yeasts, and aged 36 months. This is a *sous voile* wine, meaning “under a veil” which refers to a winemaking technique, traditional of the Jura region, where a layer of yeast develops on the surface of the wine during aging and they don’t top up the barrels.

Food Matching

Chicken Fricassée with Morels

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
MO0518	Côtes du Jura Savagnin	Savagnin	2018	14.0%	Cork	6x0.75lt	No	No	No	No