



CÔTES DU JURA SAVAGNIN 'LE CURIEUX'

Jura, France

Domaine Jean-Luc Mouillard

www.domainemouillard.com

Method & Production

Organic farming of the vineyard located in Mantry. Le Curieux, “The Curiosity”, is a *ouillé* wine, which refers to wines that are topped to the eye of the barrel and protected from oxidation during élevage-an uncommon practice in Jura where they’ve built their name for oxidative wines. Alcoholic and malolactic fermentation in vats. Aging for 18 months in old barrels.

Tasting Notes

A full wine with a distinct mineral backbone, offering a pronounced floral bouquet that elegantly complements its stony undertones. The vibrant aromatics and crisp structure create a harmonious and layered experience on the palate.

Food Matching

Seared scallops

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------|-------------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| MO0222 | Côtes du Jura Savagnin 'Le Curieux' | Savagnin | 2022 | 13.5% | Cork | 6x0.75lt | No | No | No | No |