

L'ETOILE SÉLECTION

Jura, France

Domaine Jean-Luc Mouillard

www.domainemouillard.com

Method & Production

From five acres of old Savagnin and Chardonnay vines in the AOP Etoile. Farmed organically. Made *sous voile*, meaning under a veil of yeast which forms on the surface of the wine. Spontaneous fermentation using natural yeasts, aged for 24 months in old French oak barrels that are intentionally not topped up.

Tasting Notes

A distinctly complex, dry white wine with an expressive nose showcasing aromas of green almonds, and dried fruit which follow through to a layered and well-structured palate.

Food Matching

Comté cheese

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
MO0320	L'Etoile Sélection	Chardonnay: 40% Savagnin: 60%	2020	14.5%	Cork	6x0.75lt	No	No	No	No