



L'ÉTOILE 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 type |
|-------------------|--------------------|----------------------------------|---------|---------|--------------|-----------|---------|------------|-------|--------------|
| White Wine | | | | | | | | | | |
| M00318 | L'Étoile Sélection | Savagnin: 60% Chardonnay: 40% | 2018 | 14.5% | Cork | 6X0.75lt | No | No | No | No |