



## CÔTES DU JURA SAVAGNIN

Jura, France

Domaine Jean-Luc Mouillard

[www.domainemouillard.com](http://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
<b>White Wine</b>										
MO0518	Côte du Jura Savagnin	Savagnin	2018	14.0%	Cork	6X0.75lt	No	No	No	No