



VIN DE PAILLE

Jura, France

Domaine Jean-Luc Mouillard

www.domainemouillard.com

Method & Production

The grapes are dried for three months on straw mats prior to fermentation, then the wine is aged in barrel for three years.

Tasting Notes

A deep amber hue sets the stage for this luxurious wine. Rich flavours of ripe fig, golden honey, apricot, and mirabelle plum. The wine unfolds with opulent richness and an unctuous, velvety texture, really beautifully balanced.

Food Matching

Foie gras or tarte tatin

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Dessert Wine										
MO0717	Vin de Paille	Chardonnay: 40% Savagnin: 30% Poulsard: 30%	2017	14.5%	Cork	12X0.375lt	No	No	No	No