



**Domaine MACLE**  
VIGNERON  
CHATEAU-CHALON - JURA - FRANCE

## PROFILE

Coming from a long line of barrel makers, the Macle family settled in Château-Chalon in 1850 to grow wine. Initially they practiced mixed agriculture, but by the 1960's were focused solely on wine. They cultivate 12 hectares, 8 planted to Chardonnay in the Côte de Jura and 4 planted to Savagnin in Château-Chalon. Laurent Macle is the 7th generation winemaker of Domaine Macle. He works closely with his father, Jean, to produce some of the top wines from the Jura.

Wine Advocate gives the 2013 vintage 92 points: "2013 was a cool and unusual vintage in many places and provided fresher wines, as can be seen in the 2013 Côtes du Jura. All these Côtes du Jura bottlings from Macle are the same blend, 80% Chardonnay and 20% Savagnin, all from more or less the same vineyards, but from younger vines in the older vintages. Both wines age separately under a veil of yeasts for three years, and then Laurent Macle decides which barrels don't have the character to make it into the Château-Chalon, and those are declassified for this cuvée. The blend is made only one month before bottling. This is young and tender, with good freshness and clean, focused flavors, with good acidity and length." (LG)



## SPECIFICATIONS

**Wine:** Côtes du Jura

**Varietals:** 85% Chardonnay, 15% Savagnin

**Appellation:** Côtes du Jura

**Location:** Menetru (AOP Chateau-Chalon)

**Soil:** Clay and Limestone

**Vineyard Age:** 30 to 40 years

**Pruning:** Guyot Simple and Double

**Harvest:** Manual

**Agricultural Method:** Organic 🌱

**Production:** 30000 bottles

**Vinification:** Pneumatic press, natural yeasts added. Alcoholic fermentation in stainless steel tank, raking during one day after the fermentation. The wine is kept in tank for 6 to 8 months before the malolactic fermentation, then, the wine is put in barrels of Damy during 1 and a half year. Once the wine is in barrel, a veil forms on the wine, due to the non-ouillage. Blending one month before bottling. No fining and no filtration

**Alcohol:** 13.50%



SHIVERICK IMPORTS • from vine to glass for more than 30 years

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)