

Wine & Spirits

MAGAZINE

Domaine Jean Macle

Château-Chalon 2006

Jura, France

October, 2014

Score: 96 Points

Château-Chalon was among the first AOCs created in France and remains one of the most unusual. A single style of wine bears the name—vin jaune made from savagnin that has been aged in barrel under a veil of flor (sous voile) for six years. Jean Macle, who established this domaine in 1966, came from a family that had worked vineyards in Château-Chalon since 1850. His son Laurent took on winemaking responsibilities in 1995 and they now farm 9.9 acres in Château-Chalon, all planted to savagnin. Their 2006 is a stunningly aromatic and complex wine. Warm spices, chamomile and fresh almonds meld with spring meadow flowers, eventually developing deeper tones of mustard seed, fenugreek, saffron and toasted almonds. Waves of flavors unfurl across the palate: yellow plums and lemon confit, chamomile and turmeric, savory herbs, roasted nuts. Tense acidity balances harmoniously with the rich, warm flavors, prompting editor Joshua Greene to note, “The flavor isn’t on your palate, it’s in your palate.” It lingers in a quietly confident way—never shouting, speaking in a rich and resonant voice that seems to go on forever, and you wish it would. A regal wine, it deserves to be contemplated over the course of several days.