



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. Breaking with long-standing tradition, Laurent has experimented with producing a non-oxidative (ouille) wine in very small proportions. According to Laurent, after sampling other examples of this style, he simply wanted to try his hand at it. What sets Macle apart from nearly all other Jura producers is their ability to give clear, diverse and unique flavors, with an undeniable mineral-driven elegance.

SPECIFICATIONS

Wine: Macvin

Varietals: 50% Chardonnay 50% Savagnin

Appellation: Macvin du Jura

Location: Chateau Chalon

Soil: Clay and Limestone

Vineyard Age: 30 to 40 years

Pruning: Gobelet Simple or Double

Yield: 25 hl/ha to 30 hl/ha

Harvest: Manual

Agricultural Method: Organic 🌿

Production: 3000 bottles

Vinification: Fermented wine is combined with a very old house made marc at a ratio of 1/3 marc to 2/3 juice. The goal is to reach 16% alcohol. No malolactic fermentation. No fining and no filtration.



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