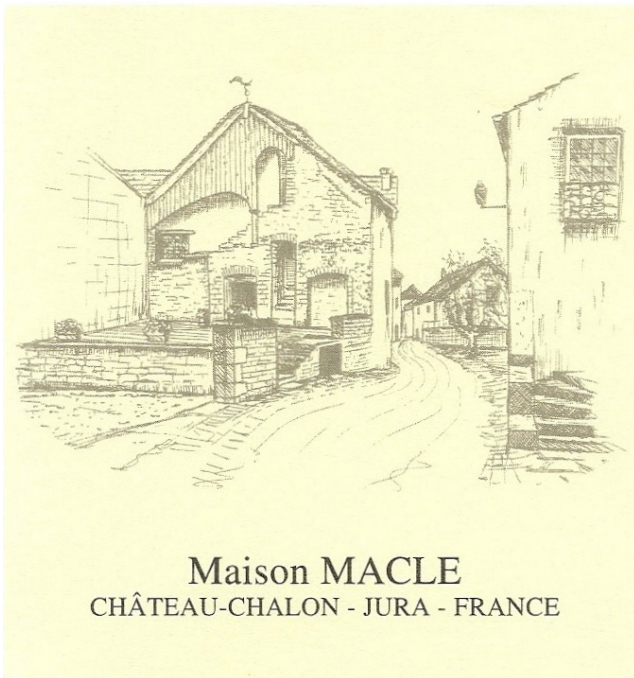


Domaine MACLE
VIGNERON
CHATEAU-CHALON - JURA - FRANCE

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. 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.

Luis Guitierrez rates the 2014 vintage 93 points, saying: "The 2014 Côtes du Jura Chardonnay Sur Voile is a spicy and yeasty white with the Jura twang that aged in barrique under a veil of yeasts for two years, limiting the contact with the yeasts as they don't want too strong of a character of the veil in the wine. It had marked aromas and an electric palate with vibrant flavors and pungent acidity, which made it very long. It has the volume and power of Chardonnay, with more volume than a Savagnin, powerful and round, with a salty finish." (Wine Advocate, 12/2017)



Maison MACLE
CHÂTEAU-CHALON - JURA - FRANCE

SPECIFICATIONS

Wine: Côtes du Jura "Sous Voile"

Varietals: 100% Chardonnay

Appellation: Côtes du Jura

Location: Menetru (AOP Chateau Chalon)

Soil: Clay and Limestone

Area: 2.5 ha

Vineyard Age: Average of 40 years

Yield: 25 hl/ha

Exposure: Southwest

Pruning: Guyot Simple (for the younger vines) and Guyot double (for the oldest vines)

Harvest: Manual

Agricultural Method: Organic 🌱

Production: 7000 bottles

Vinification: Fermentation utilizing natural yeasts in stainless steel. Full malolactic fermentation. Aged three years in oak casks from 5-15 years old under a veil of yeast. No fining, light filtration.

Alcohol: 13%

Residual Sugar: > 2g/l

Acidity: 5.5 g/l

pH: 3.20

Food Pairing: Comté cheese, chicken in white sauce.



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