



PROFILE

The Jura is a small, mountainous winegrowing region located between Burgundy and Switzerland in the far east of France. The region is fairly isolated and has retained a strong sense of tradition, marked by unique grapes and unusual wine styles. The owners of Lulu Vigneron, Ludwig Bindernagel and Nathalie Eigenschenck, purchased the Domaine in 2000. Their first vintage came shortly after in 2002. Their motto of “the wine is made in the vineyard” is exemplified by the fact Ludwig works with the vines every day. The strict attention to detail and quality helps create very complex wines with depth and layers that reflect the individuality of Jura.

The Micmacvin is a Vin de Liqueur (sometimes known as a Mistelle), which is a traditional term for an alcoholic beverage produced by adding high-strength spirit to partially fermented grape juice. This method of winemaking has been practiced since for at least 700 years in the Jura. It was awarded its AOC in 1991.



Wine: Macvin “Le Micmacvin”

Varietals: 50% Chardonnay, 50% Savagnin


Appellation: Macvin du Jura AOC

Exposure: South West

Soil: Marl, Calcareous

Pruning: Guyot

Harvest: Manual

Agricultural Method: Organic, Sustainable, Natural 

Production: 300 bottles

Vinification: Regular still wine fermentation followed by fortification with old marc from Franche Comte, maturation for 2 years in barrel.

“Lulu’s motto is ‘the wine is made in the vineyard.’ The winery has a completely natural approach to wine-making with a dedication to a non-interventionism.”



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