



**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 gave the 2009 vintage a perfect 100-point score: "The current vintage for sale of Macle's flagship wine is the 2009 Château Chalon, from a warm, ripe vintage that has produced a powerful wine with pungent flavors. 2009 has to be one of the most powerful recent vintages at Château Chalon, a year of great ripeness and superb concentration with notes of aromatic herbs (it made me think of absinthe!) and the young, twangy aromas of Jura voile. It shows these notes in a subtle way, as if the wine has the power to undergo an even longer élevage, still keeping its floral notes. In fact, when I mentioned this to Laurent, he confessed he had kept a barrel of 2009 to see how the wine would continue to age sur voile. The palate is powerful, but the alcohol is really integrated and unnoticeable. I think this could very well be the modern version of the 1989. This is a (great) bottle of wine that can age 40+ years." (LG)



## SPECIFICATIONS

**Wine:** Château Chalon

**Varietals:** 100% Savagnin

**Appellation:** Chateau Chalon

**Location:** Chateau Chalon

**Exposure:** East

**Soil:** Clay and Limestone

**Vineyard Age:** 40 years

**Pruning:** Gobelet Simple or Double

**Vineyard Area:** 25 Ha

**Harvest:** Manual

**Agricultural Method:** Organic 

**Production:** 4 300 bottles

**Vinification:** Destemmed 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 4 to 6 months for the malolactic fermentation, then, the wine is put in barrels during 6 years and 3 months, no topping-up. Malolactic fermentation. Each barrel loses 6% of the content per year



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