



Domaine Macle

2012 Macvin du Jura

Jura, France

The Wine Advocate #234 – December 2017

Score 93 points

The 2012 Macvin du Jura is pure Chardonnay from that vintage and a marc (spirit) from 2007 kept in oak cask for five years, blended and then aged in Burgundy barrels for four years. It only shows its vintage on the lot number printed on the label, which might not be easy to see. This is subtle, and the alcohol feels more integrated with the grape juice than the majority of Macvin, which tend to be sold too early after they are blended. There are notes of the spirit and floral hints coupled with aromas of plums and aromatic herbs. The palate seems to balance the 120 grams of sugar with 17.5% alcohol, and it comes through as less sweet and alcoholic than your average mistelle. This might be an acquired taste, but it's very good. (LG)

