

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: Côtes du Jura 'Ouille'

Varietals: 85% Chardonnay, 15% Savagnin

Appellation: Côtes du Jura AOC

Location: Menetru and Chateau Chalon

Soil: Clay

Vineyard Age: 30 to 40 years

Pruning: Gobelet simple or Double

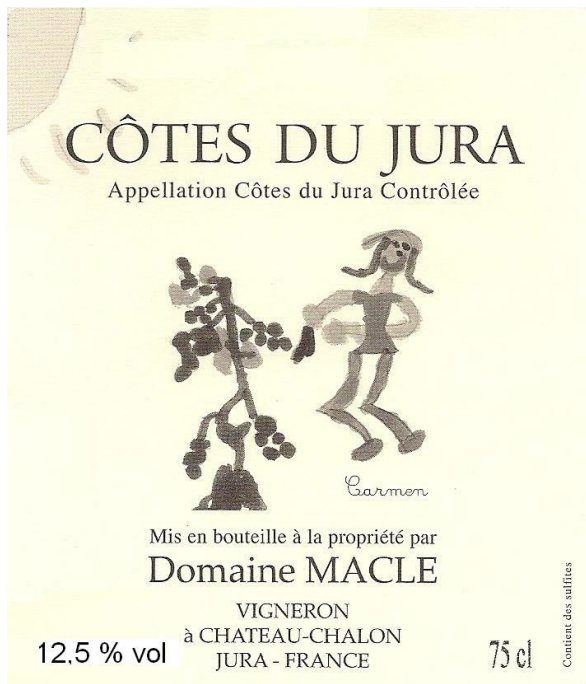
Yield: 30 hl/ha Chardonnay, 25hl/ha Savagnin

Harvest: Manual

Agricultural Method: Organic 🌿

Production: 1000 bottles

Vinification: Pneumatic press, natural yeasts added. Alcoholic fermentation in stainless steel tank, racking one day after fermentation. The wine is kept in tank for 6 to 8 months before malolactic fermentation, then put in Damy barrels for 1.5 years. In the barrel, empty space is topped up, a process called ouillage. Blending one month before bottling.



SHIVERICK IMPORTS • from vine to glass for more than 30 years

www.shiverick.com • shiverick@shiverick.com