



**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.

The Pioche 2009 is a blend of two different Savagnins, both from Macle's Chateau-Chalon Vineyard. 50% is a Savagnin aged in tank and 50% is aged in the sous voile manner. Initially Laurent wanted experiment with a Savignin that was vinified entirely in tank, but after three years of aging he decided that he didn't like the style. So he decided to blend it with some Savagnin sous voile, which became the 'Pioche.' The two styles were blended in 2012/2013 and bottled in 2017.



## SPECIFICATIONS

**Wine:** Côtes du Jura 'Pioche' 2009

**Varietals:** Savagnin

**Appellation:** Côtes du Jura

**Location:** Menetru (AOP Chateau Chalons)

**Soil:** Clay and Limestone

**Vineyard Age:** 40 years

**Vineyard Location:** Château-Chalon

**Pruning:** Guyot Simple and Double

**Harvest:** Manual

**Agricultural Method:** Organic 🌿

**Production:** 1200 bottles

**Vinification:** Pneumatic press, natural yeasts added. Alcoholic fermentation in stainless steel tank, raking during one day after the fermentation. Two separate lots of Savagnin are aged ouillé and sous voile. The two varieties are aged, then blended together at bottling.

**Alcohol:** 13%



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

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)