



## **Domaine Macle**

Château-Chalon Vin Jaune 2007

Jura, France

The Wine Advocate Issue #221 – October, 2015

---

### **Score: 98 Points**

The 2007 Château Chalon was bottled in two lots, as they have always done. They have four different cellars, some with more humidity and some warmer, so what Laurent Macle tries to do is to make an assemblage so the wines are as similar as possible; however, the bottles are impossible to differentiate as there is no indication of the lot on the label. Anyway, the nose is explosive and complex with strong aromas of morilles, green walnuts and perhaps a rancid touch; there are also spices, curry and cardamom. The palate is both sharp and has volume, is full with great acidity, makes you salivate and leaves a salty tasty on your lips. This is a fresh vintage with lots of acidity; it is a sharp wine that will age forever. The wine is very young, but already complex and with great depth. This is dead gorgeous. Laurent Macle was kind enough to uncork a 1976, which was a very different vintage -- a very warm one and it still feels young (with levels of complexity not comparable), so imagine how long the 2007 could age. These are wines that age forever. You just need to read the label: Vin de Garde. Patience will be rewarded. 4,000 bottles produced. I tasted the top Vin Jaunes together once I was back home, and this one clearly stood up as the wine of the vintage, a wine that should improve with time in bottle, but is so moreish it's almost impossible to resist today. – LG

