

# TUTTO



## AMÉLIE VUILLET & SÉBASTIEN JACQUES

Molamboz, Jura

Both natives of the Jura, Amélie Vuillet and Sébastien Jacques are making some of the most exciting wines in all of the region.

Between them they have worked alongside some of the region's great vigneronns in Brignot, Bornard, Overnoy and Tissot. In 2011 they acquired a tiny parcel in Arbois and began making a small amount of wine for themselves and since 2013 they have sold a little of it to a lucky few. Today they farm just over a hectare of vines spread over tiny parcels around their home in Molamboz, as well as nearby in Arbois and Montigny-lès-Arsures.

Their work in the vineyards displays the utmost respect for nature, biodiversity is cherished, treatments are rarely used and the soil is worked by horseback. In the small cellar that adjoins their home, they work gently, without pumps, temperature control, filtration or any additions in the hope of offering as pure a reflection of place as possible.

The resulting wines are amongst the most pure, vibrant and original of all of the Jura. They feel decidedly handmade, with textures, aromas and energy that is hard to find.

AMÉLIE VUILLET & SÉBASTIEN JACQUES

Molamboz, Jura



## MÉLI-MÉLO

*2022*

As the name suggests, this is a little of everything they harvested in 2022, from varied terroirs in Montigny-lès-Arsures, Molamboz and Arbois. Around a third is a direct press of Chardonnay, Savagnin, Trousseau and Gamay, whilst the balance is made up of destemmed Ploussard, Pinot Noir, Gamay, Trousseau, Savagnin, Chardonnay and ancient varieties, which are left to infuse in the pressed juice for three months. After pressing, the wine is returned to cuve to rest until the following spring. This has the most remarkable colour and is radiant in every sense, offering a riot of crushed red berries, minerals and spice. The Jura in a glass.