

TUTTO



AMÉLIE VUILLET & SÉBASTIEN JACQUES

Molamboz, Jura

Amélie Vuillet and Sébastien Jacques are both natives of the Jura.

Between them they have worked alongside some of the region's great vigneronns in Brignot, Bornard 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 in Arbois and Montigny-lès-Arsures.

Their work in the vineyards displays the utmost respect for nature. They rarely use treatments and work the soil on horseback with a real focus on the plant's development. Likewise, in the cellar they work with gravity and without temperature control, filtration or any additions in the hope of offering as pure a reflection of place as possible.

These beautiful, vivacious wines are truly one of a kind.

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MÉLI-MÉLO

2018

A blend of equal parts Ploussard, Trousseau, Pinot Noir, Chardonnay and Savagnin. The fruit comes from old vines planted over clay and limestone in Montigny-lès-Arsures, with the balance coming from a younger parcel in Molamboz. The grapes are destemmed and the wine spends three months on skins, before being pressed off to age in cuve for a year. A warmer vintage has produced a dark, thrilling wine with a complex palate of wild black fruits.