

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.

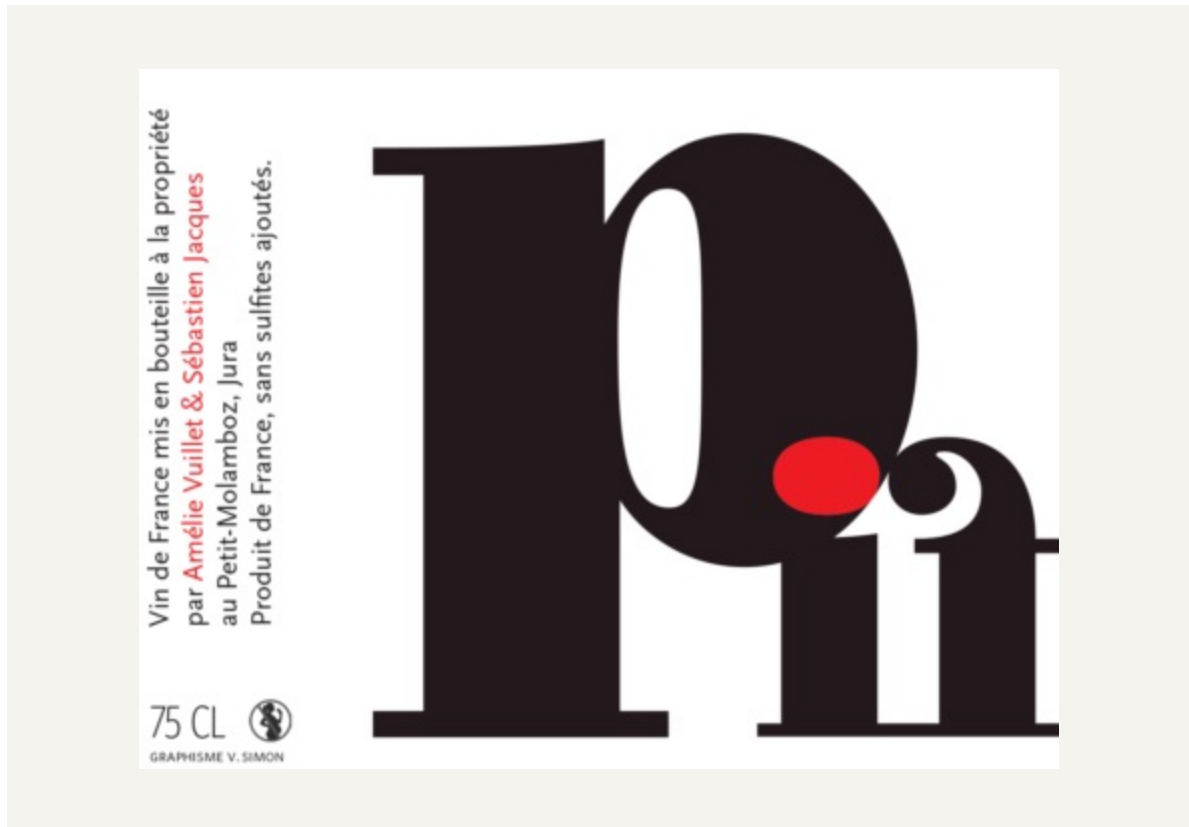
Between them they have worked alongside some of the region's great vigneronns in Brignot, Bornard, Overnoy and Tissot. In 2011 they acquired a tiny parcel in Arbois and began making a small amount of wine for themselves and since 2013 they have sold a little of it to a lucky few. Today they farm just 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 horse. 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 are hard to find.

AMÉLIE VUILLET & SÉBASTIEN JACQUES

Molamboz, Jura



PIF

2022

A blend of roughly equal parts of Ploussard and Pinot Noir from small parcels in Montigny-lès-Arsures, Molamboz and Arbois. The grapes were destemmed and the wine macerated on the skins for a fortnight, before being pressed back to cuve until the following spring. A wine of alluring perfume, it draws you in with heady scents of black cherry, earth and rose, whilst remaining featherweight on the palate. This is simply as good as it gets.