

Domaine Des Ronces Macvin Du Jura

Jura, France

Winemaker: Kevin Mazier

Region: Jura

Location: Orbagna, France

Appellation: Macvin du Jura blanc

Varietals: 100% Chardonnay

ABV: 18.00%

Vintage: 2022

Vineyard/Terrior: Estate vineyard, 30 year old vines planted on clay/limestone and marl soils

Vinification/Elevage: Fortified wine made from 'eau de vie de marc' (pomace brandy) and fresh grape juice. The added brandy comes from the domain's own grapes that have been pressed, distilled and aged in barrels for 18 months. The Macvin is a blend of 2/3 unsulfured, non-fermented grape juice, and 1/3 brandy. Minimum 12 months ageing in barrel.

Farming: Organic, Biodynamic



About the Winery/Winemaker:

Domaine des Ronces is led by third-generation vigneron Kevin Mazier in Orbagna, one of the southernmost villages of the Sud Revermont in the Côtes du Jura. Founded in 1950 by Kevin's grandfather, Georges, the estate originally focused on Chardonnay and Savagnin. By 2010, Kevin's father, Michel, had expanded the holdings to six hectares—introducing Poulsard, Trousseau, and Pinot Noir—while initiating a shift toward organic farming. Kevin, who trained in Beaune and Australia, joined his father in implementing biodynamic practices before officially taking the reins in 2016.

Today, the 7-hectare estate is certified organic (Ecocert) and biodynamic (Demeter). Spanning a diverse mosaic of marl, clay, and limestone terroirs, the vineyards include several parcels of old vines. Every harvest is conducted by hand, and all fermentations rely on native yeasts. The domaine produces both ouillé (topped-up) and oxidative whites. Reds are de-stemmed using traditional wicker baskets and aged in stainless steel. Throughout his work, Kevin remains dedicated to capturing the purity and precision of this unique corner of the Jura
