



ARBOIS TROUSSEAU 2018

AUX ANES

Domaine MAIRE & Fils

Even if Henri Maire embodied for years the emblematic figure of the Jura wines, several generations have been necessary to patiently built one of the largest and greatest estates in the area, focused on key appellations such as Château-Chalon, l'Étoile and Arbois. The Domaine MAIRE & Fils covers nowadays 218 hectares of vines producing all the area grapes varieties.

Appellation

The Jura wine region is small in size but large in its remarkable diversity. It covers 80 kilometres between Burgundy and Switzerland, in the eastern France.

The Arbois AOC is the oldest and largest of the Jura's four geographic AOCs. In particular, it was France's first AOC (created in 1937).

Its name originates in the Celtic words "ar" and "bois" that would mean "fertile land".

Grape Variety: 100% Trousseau

Besides the world-famous Pinot Noir, the Jura has the wealth to hold two native varieties: the Trousseau and the Poulsard.

The Trousseau is a late and demanding grape variety of local origin and requires lighter, gravelly and warm soil. Once vinified, it develops intense, peppery, spicy flavours and accents of red fruits.



Terroir & cultivation mode

In order to create this harmonious Arbois Trousseau, we identified and selected one of the best plot adapted to this grape variety in the historical family Maire's estate: The "Aux Anes" (donkey) parcel located in the far north of the Domaine and to the northwest of the Arbois village:

- ✓ Surface: 4,96 Ha
- ✓ West and North West exposure
- ✓ Average age of vines : 25 years (1993)
- ✓ Soils: clays and marls.

The work in the vines, is based on the respect of the nature and the soil. For young vines, located on steep slopes, to avoid erosion, we cultivate a row out of two, practice soil reassembly to aerate the lands subjected to settlement due to moisture, and grass with plants. Such as clover, which, by competing on the vine, can modulate its mineral and water supply and control its vigour and yield. The Guyot double size is necessary to better control its performance.

Vinification & ageing

Reception of the manual harvest followed by a total maceration of 12 days in thermostatically regulated stainless steel tanks. Then, regularly throughout the fermentation, incorporating some pumping and pigeage.

At the moment of pressing, the press and drop juices of each cuvee are assembled and withdrawn for malolactic fermentation on fine lees. Ageing, for 2-3 months, in stainless steel tanks allowing to keep the crisp fruit of the vines.

Tasting notes

- ✓ A very beautiful and intense cherry red colour.
- ✓ The nose, very fine, exhales aromas of small red fruits with woody and spicy notes.
- ✓ The palate is typical of the grape variety. It reveals notes of spices and ripe fruit, with an elegant and balanced structure.

Food & Wine pairings

Serve at temperature of 14 to 15°C (57-59°F) with cured meats, delicatessen, red meats, in sauce or grilled, duck breasts and cheeses.



Cellaring time

6 to 8 years.

2018: An exceptional vintage!

There are vintages that make a mark on a whole region, and the 2018 will no doubt be one of these. Harvesting began on 20 August with the Crémants. They lasted for a month and the weather was perfect and quality exceptional. The grapes were in perfect health and had reached optimum ripeness.

The end of the winter was very cold with intense episodes of frost, which prolonged the dormancy of the vines. Bud-burst was later than usual but there were no spring frosts. The spring was very hot, with rain and frequent storms. There was even some hail, but fortunately, the estate's vines were spared.

Summer was hot and dry, as it was across France, even on the vine-growing plateaus of the Jura, which are usually cooler.

Conditions were perfect for sunny harvesting. Apart from the Savagnin varietal, which is more sensitive, and suffered a little from the intense heat, the harvest was abundant and very high in quality.

