



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 234 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. Created in 1937, the AOC (designation of origin) of Cotes du Jura is omnipresent in the north and south of the vineyard, on varied and contrasting terroirs. It is the second leading AOC in Jura in terms of production, and it engages all five of the Jura's grape varieties.

The whole range of wines of the Jura is represented, although the whites dominate - still or sparkling - with wines that are round, fruity, and generous.

Grape variety

Made from 91% Chardonnay grapes blended with 9% of Savagnin matured in oak barrels under the local winemaking "sous voile", this elegant white perfectly embodies the typicality of the Jura grapes and terroirs.

The Chardonnay grape variety, originating from Burgundy but cultivated in the Jura since the 10th Century, has become a native of the region. Its great adaptability makes it the most prominent grape variety today, especially on limestone and light soils.

The Savagnin is typical to the Jura and flourishes on its grey marls, maturing slowly. Patient and demanding, it is the ideal grape variety for an oxydative maturing process, referred to as "sous voile". It creates white wines that are powerful with complex aromas: fresh butter, undergrowth, almonds, nuts, and spices...



Terroir

In order to develop a harmonious cuvée, our Côtes du Jura comes from a selection of our best plots.

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 vigor and yield.

The Guyot double size is necessary to better control its performance. The restructuring of the vines contributes to the harmony of our cuvée: the young vines bring the exuberance, the freshness and the acidity. While the older specimens bring the structure and character.

Vinification and ageing

Reception of the grapes, vatting by gravity into a thermo-regulated tank for the fermentation. They are pressed, and musts are settling under control temperature. Then engages the fermentation maintained at low temperature (20- 22°C).

The Chardonnay was then aged in stainless steel tanks, for 8 months to aid the preservation of the wine's minerality and fruit and then blended with a part (around 9%) of Savagnin matured in oak barrel without topping up (the local winemaking technique called "sous voile", under veil) to bring the typical Jura notes, "patina" style and structure.

Tasting notes

This cuvee HERITAGE offers a typical Chardonnay from the Jura delicately blending the elegance and the finesse of the grape combined with white flowers and white fruits aromas, delicate woody notes, subtle oxidative notes and a beautiful structure in the mouth.



Food and wine pairings

Serve slightly fresh between 12° and 14°C (53-57°F) with cheese gougères or tart, a poultry or river fish in cream sauce, delicatessen, fish and chips, crayfish and Swiss or local cheese such as Comté.

Cellaring time

4 to 6 years.