



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.

Wine range details

The « Grand Minéral » Collection

Convinced of the unique Jura terroir's potential, we have identified in the last years specific plots where vines were re-planted. Besides the traditional Jura appellations, we particularly concentrate ourselves in making wines of great freshness, with an airy, elegant and fruity character.

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

In the Jura region, Pinot Noir is often blended with other varieties, for its flavours and cellaring potential. But it also offers great wines when used as a single variety!

Planted since the 15th century in the Jura, on gravely soils, it is often the first variety to ripen in the area offering wines with a bright colour and notes of wild mushrooms, cherries and wild berries.



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 for the Pinot Noir 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

The Pinot Noir grapes were handpicked and sorted on sorting table at their arrival at the winery. Then they were put in thermos-regulated stainless steel tank for a total maceration of 12 days, followed regularly throughout the fermentation with occasional pumping and stirring.

Then the press and drop juices were assembled and withdrawn for malolactic fermentation on fine lies.

100% of the cuvée was then placed into oak barrels (including 20% new oak barrels) for an 8 months ageing period allowing to enlarge the aromatic palette.

Bottling in June with a light filtration.

Tasting notes

Limpid dress with a very intense ruby colour.

Pleasant nose, straight and fine, with delicate small wild berries notes.

In the mouth, the wine is a round, supple, velvety and greedy wine with light rounded tannins and a very present fruit.



Food and wine pairings

Serve at a temperature of 14°C to 15°C (57°-59°F) and enjoy with grilled or roasted meats, cooked dishes such as coq au vin or boeuf bourguignon, but also Italian pasta.

Will also perfectly accompany a beautiful plate of cheese and delicatessen.

Cellaring time

5 to 6 years.



Vintage : 2022

The Weather

Having endured the nights at the beginning of April, we were spared from the effects of the frost. A budburst on 13 April and flowering on 23 May promised an early harvest. June saw more than 150 mm of rainfall, allowing the marl soils to build up some healthy reserves to cope with the hot summer weather.

The harvest, running from 16 August to 15 September

The grapes destined for the Crémant du Jura opened the show on 16 August, being the earliest date on record at the estate. This decision paid off as the balance of acidity was in line with what we were looking for. For our other Jura appellations, a generous rainfall on the weekend of 20 August allowed the vines to finish ripening in the best conditions.

A vintage in the making

Quality and quantity!

The excellent health of the grapes allowed us to prolong the harvest until mid-September, with the opportunity to boost the maturity of the reds to their best polyphenolic potential, particularly for the Pinot Noir grapes, creating powerful, full-bodied wines.

The white Chardonnays and Savagnins express floral aromas with a perfectly balanced mineral structure.