



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.

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% Pinot Noir.

Pinot Noir is often blended with other varieties, for its flavour and cellaring potential. It can also be enjoyed as a single-varietal wine.

Planted since the 15th century in the Jura, on gravelly soils, it is often the first vine variety to ripen in the area. It gives red wines with a strong colour and hints of wild mushrooms, cherries and wild berries.



Terroir

Located in the heart of the estate, at the foothills of the Jura Mountains, the “Combe Leubet” plot covers 4 hectares of Pinot Noir vines with a South and Nord exposure.

They were planted in 2001 on stony limestone soils over beds of silty clay.

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 for the Pinot Noir to better control its performance.

Vinification and ageing

Reception of the harvest, with sorting on sorting table. Total maceration of 12 days in thermos-regulated stainless steel tank. Followed regularly throughout the fermentation, incorporating some pumping and pigeage (punching).

At the moment of pressing, the press and drop juices of each cuvee are assembled and withdrawn for malolactic fermentation on fine lees.

Ageing, partially in oak barrels (including 20% new oak) for 8 months allowing to keep the fruity and typical character of the grape. Bottling is scheduled in June with a light filtration.

Tasting notes

With a bright ruby red colour, the Pinot Noir offers in this Arbois a pleasant nose, straight and fine, with red fruits aromas. In the mouth, this is a rich and powerful wine with flavours of black fruits and fine spices notes. A great, racy wine for keeping as shown by the really present but elegant tannins.

Food and wine pairings

Serve ideally at a temperature of 15-16°C (59-61 °F) with a fine piece of beef, dishes cooked and marinated such as the famous “Coq au vin” or in accompaniment of a great plate of French cheeses!



Cellaring time

5 to 7 years.

Vintage : 2019

Despite a year marked by weather events, notably an episode of frost in May which hit yields hard, the 2019 promises to be very qualitative.

During the summer, the Jura benefited from regular rain, thanks to passing storms which mitigated the effects of the heatwave.

Lower volumes and sunny yet cool weather during ripening and harvesting presage an aromatic and concentrated vintage, especially in the selected plots of the Domaine Maire & Fils, whose enologist Jacques Hauller is now supervising the whole chain of production, including vinification.