



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% Pinot Noir.

In the Jura area, 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

The “Sorbief” parcel is known as one of the best terroirs in Arbois. It is at least the treasure of the estate's vineyards where we identified and selected of the best plot adapted to the Pinot Noir.

The parcel is located in the west of the Domaine and to the southwest of the Arbois village on a lovely hill overlooking the famous “Route des vins du Jura” (the Jura wine road) RN 83:

- Surface: 1,40 Ha
- Facing due south
- Average age of vines : 17 years (1999)
- Soils: marls and limestones with fossil shells.

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 manual 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At the moment of pressing, the press and drop juices of each cuvee are assembled and withdrawn for malolactic fermentation on fine lees.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, for 6 months allowing to keep the fruity and typical character of the grape. Bottling is scheduled in spring with a light filtration.

## Tasting notes

- Limpid dress, with a beautiful, very intense ruby red colour.
- Pleasant nose, straight and fine, with small wild berry hints, revealing aromas of fruit.
- The mouth is round, supple, velvety and greedy with almost unpredictable tannins and a very present fruit.



## Food and wine pairings

Serve ideally at a temperature of 15-16°C (59-61 °F) with grilled or roasted meats, a fine piece of beef, dishes cooked and marinated, or in accompaniment of a great plate of French cheeses!

## Cellaring time

5 to 6 years.