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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.

L'ÉTOILE AOC has been producing exceptional white wines – including vin jaune and vin de paille – since 1937. The Chardonnay vine variety reigns supreme there, used either alone or in combination with Savagnin.

The name of this AOC is something of a legend. It may refer to the presence of numerous small star-shaped fossils called pentacrines, which are a distinctive feature of its terroir. It may also refer to the star shape formed by the five hills surrounding the village.



Grape variety

Chardonnay 90% – Savagnin 10%

Chardonnay originally comes from Burgundy. Nevertheless, it has been cultivated in the Jura since the 10th century and has become a native of this region. It gives white wines with floral aromas – citrus fruit, peach and white flowers – as well as hints of hazelnut and grilled almonds.

It is combined with Savagnin, a typical Jura vine variety that expresses more mineral hints.

Terroir

The nature of the clayey-limestone soils favors Chardonnay (locally called Gamay blanc), omnipresent on the appellation, representing 90% of the grape varieties. The marls covered with limestone clays and limestone fragments are only very rare here. The L'Etoile vineyard therefore benefits from a lighter soil than elsewhere, which undoubtedly gives the specificity to its wines.

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 Chardonnay 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 the fermentation is engaged and maintained at low temperature (20- 22°C).

Ageing in stainless steel tanks, for 2 -3 months to aid the preservation of the wine's minerality, purity of fruit and crisp acidity.

Tasting notes

With a clear and brilliant colour, this wine presents green and pale gold reflections.

Its complex nose reveals finesse and minerality. In the mouth its attack is frank and opens on mineral notes and dried fruit.

This wine has a good amplitude and a very long persistence.

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.