



## L'ÉTOILE

2018

### **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 Varieties**

### **Chardonnay 90% – Savagnin 10%**

Chardonnay originally comes from Burgundy. Nevertheless, it has been cultivated in the Jura since the 10<sup>th</sup> 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 & cultivation mode**

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 & ageing**

Reception of the grapes, vating 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.



### **Food & Wine pairings**

Open bottles at least one hour before tasting, to develop all the aromas. Serve slightly chilled at 12–14°C(53-57°F) with langoustines, fish terrine, white meats and French Comté cheese.

When used in cooking, it gives a touch of refinement in coulis and sauces for top-quality meat.

### **Cellaring time**

5 to 6 years.

### **2018: An exceptional vintage!**

There are vintages that make a mark on a whole region, and the 2018 will no doubt be one of these. Harvesting began on 20 August with the Crémants. They lasted for a month and the weather was perfect and quality exceptional. The grapes were in perfect health and had reached optimum ripeness.

The end of the winter was very cold with intense episodes of frost, which prolonged the dormancy of the vines. Bud-burst was later than usual but there were no spring frosts. The spring was very hot, with rain and frequent storms. There was even some hail, but fortunately, the estate's vines were spared.

Summer was hot and dry, as it was across France, even on the vine-growing plateaus of the Jura, which are usually cooler.

Conditions were perfect for sunny harvesting. Apart from the Savagnin varietal, which is more sensitive, and suffered a little from the intense heat, the harvest was abundant and very high in quality.

