



CÔTES DU JURA - SAVAGNIN BLANC 2018

Grand Minéral

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.

The « Grand Minéral » Collection

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

Typical of the Jura region, the Savagnin is a demanding and patient grape, very often associated with oxidative ageing under a film of yeast known as the “voile”, or veil. But its less well-known mineral facet has to be discovered!

Terroir & cultivation mode

In order to develop a harmonious cuvée, our Côtes du Jura comes from a selection of our best plots. The Savagnin grows on soils of grey marl and ripens slowly.

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 to better control the performance.

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 starts, maintained at low temperature (20- 22°C). Ageing in stainless steel tanks, on fine lees and for 2 -3 months to aid the preservation of the wine's minerality, purity of fruit and crisp acidity.

Tasting notes

Far away from the oxidative wines with which the Savagnin grape variety is generally associated, this Côtes du Jura is a wine of great freshness, with lovely, airy white flowers notes. The palate is as elegant as the nose, nicely blending richness, roundness and freshness and offering a great aromatic presence with a floral and iodized structure.

Food & Wine pairings

To taste, slightly fresh between 12° and 14°C (53-57°F) with cold starters, crustaceans, smoked salmon, grilled fish or roasted poultry.

Cellaring time

Drink young, within 2-3 years after the harvest to fully appreciate its freshness and fruit.





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.

