



# Domaine Jean Fournier

VIGNERON À MARSANNAY LA CÔTE . CÔTE D'OR . FRANCE

## PROFILE

Marsannay, the Côte de Nuit's northernmost winegrowing region, was overlooked when the Institut National des Appellations d'Origine (INAO) originally delimited AOCs in the 1930s. The region finally received its appellation in 1987, giving the recognition the growers felt their rocky limestone and marl terroirs deserved. Marsannay is unique in Burgundy for having AOC status for red, white, and rosé wines. Domaine Jean Fournier dates back to the reign of Louis 13th in the early 17th century, making it one of the oldest properties in Marsannay. Today the Domaine's 16 hectares are helmed by the dynamic young Laurent Fournier, son of Jean, who crafts wines with integrity in a non-interventionist style. He has converted the vineyards to organic agriculture and has been Ecocert certified since 2008. Old vines can be found throughout the Domaine, contributing to the immense purity and finesse Fournier's wines are known for.

Vinous on the 2015 vintage: "The 2017 Marsannay Les Longeroies has a broody, tightly wound bouquet, although you can tell there is plenty of coiled-up black fruit and blueberry here, plus a hint of pressed iris flower in the background. The palate is medium-bodied, the oak showing a little at the moment, although that will be integrated by the time this quite sinewy, powerful Marsannay is bottled. Superb. (NM)

## MARSANNAY LES LONGEROIES



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## SPECIFICATIONS

**Wine:** Marsannay Rouge "Les Longeroies"

**Varietals:** 98% Pinot Noir, 2% Pinot Beurot

**Appellation:** Marsannay Rouge AOC

**Production:** 10,500 bottles

**Vineyard Age:** 40 years

**Soil:** Limestone/clay

**Exposure:** East/southeast

**Area:** 1 ha

**Agricultural Method:** Certified Organic (EcoCert and AB) 

**Pruning:** Cordon de Royat

**Harvest:** Manual in small boxes

**Vinification:** 60% de-stemmed, cold maceration, no yeast added, no fining, lenticular filtration. Aged in oak barrels (50% new) for one year. Bottled in January.

**Alcohol:** 13.5%



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