



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 2017 vintage: "The 2017 Côtes de Nuits Village Croix Violette comes from vines planted in the 1930s in Brochon, near the convent. It has an impactful, beautifully defined bouquet of ebullient red berry fruit laced with orange zest. The palate is medium-bodied with supple ripe tannin, crisp acidity and a mineral-driven, tensile finish that is very persistent. Superbon! (NM)

SPECIFICATIONS

Wine: Côte de Nuits-Villages "Croix Violettes" Vieilles Vignes

Varietals: 100% Pinot Noir

Appellation: Côte de Nuits-Villages AOC

Location: La Croix Violette lieux-dit

Vineyard Age: Planted in 1937 & 1946

Soil: Limestone and clay

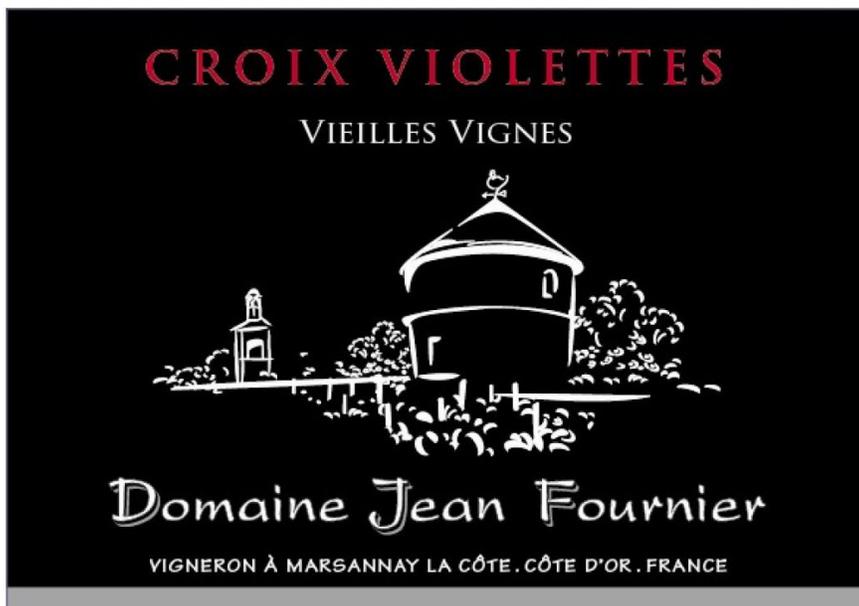
Yield: 25-30 hl/ha

Agricultural Method: Certified Organic (EcoCert, AB) 

Pruning: Cordon de Royat

Harvest: Manual in small boxes

Vinification: 2/3 stem inclusion. Some millerands bunches. Fermentation with no yeast added, and no fining. Small amount of SO₂ added after the first racking. The must was temperature controlled during the entire vatting process, and then pressed during fermentation. Elevage took place in a combination of new and used oak and concrete tanks.



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