



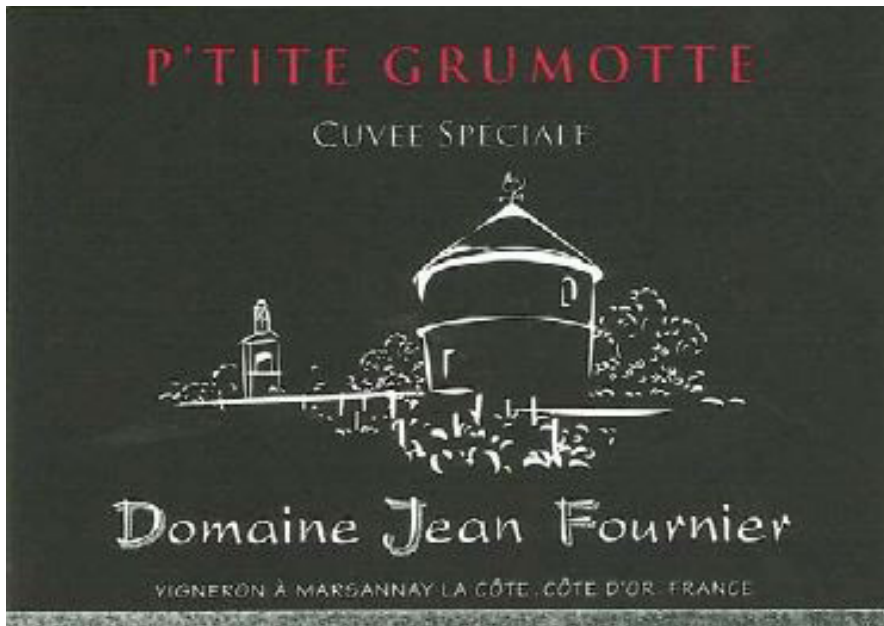
# Domaine Jean Fournier

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 Marsannay P'tite Grumotte is a special selection of millerandé grapes that were frosted last year. You would mistake the nose for a Gamay if you had this blind - just like a Moulin-à-Vent. The palate is well balanced with supple blueberry and red cherry fruit, smooth texture and an intense, confitlike black olive finish. Very fine. (NM)



## SPECIFICATIONS

**Wine:** Marsannay "P'tite Grumotte"  
Cuvée Spéciale

**Varietals:** 100% Pinot Noir

**Appellation:** Marsannay Rouge AOC


**Location:** Longeroies, Ouzeloy

**Production:** 1,500 bottles

**Soil:** Limestone/clay

**Exposure:** East

**Area:** 0.8 ha

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

**Pruning:** Cordon de Royat

**Harvest:** Manual in small boxes

**Vinification:** For this bottling, Fournier focuses on harvesting raisins millerandes (tiny grapes with no pips). Since the vines don't have a complete flowering, the remaining grapes are very concentrated. The grapes are picked early and they are kept separate from the rest of the harvest. This wine is named after his daughter. No destemming of the grapes, no yeast added, no fining. The must was under temperature control during the entire vatting process and was then pressed during fermentation. Aged in 100% new oak barrels for one year then in demi-muids for six months.



SHIVERICK IMPORTS • from vine to glass for more than 30 years

[www.shiverick.com](http://www.shiverick.com) • [shiverick@shiverick.com](mailto:shiverick@shiverick.com)