



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 Bourgogne Aligoté Champ Forey has a resinous bouquet, while the palate is well balanced with fine acidity and clean as a whistle on the bright finish." (NM)

SPECIFICATIONS

Wine: Bourgogne Aligoté "Champ Forey" Vieilles Vignes

Varietals: 95% Aligote, 5% Melon Blanc


Appellation: Bourgogne Aligoté AOC

Production: 5,500 bottles

Soil: Loose pebbles from a dried-up river bed over limestone and marl. Full sand on white stones (calcare) no clay.

Area: 0.8 ha on 2 parcels

Vineyard Age: 90-100 years old

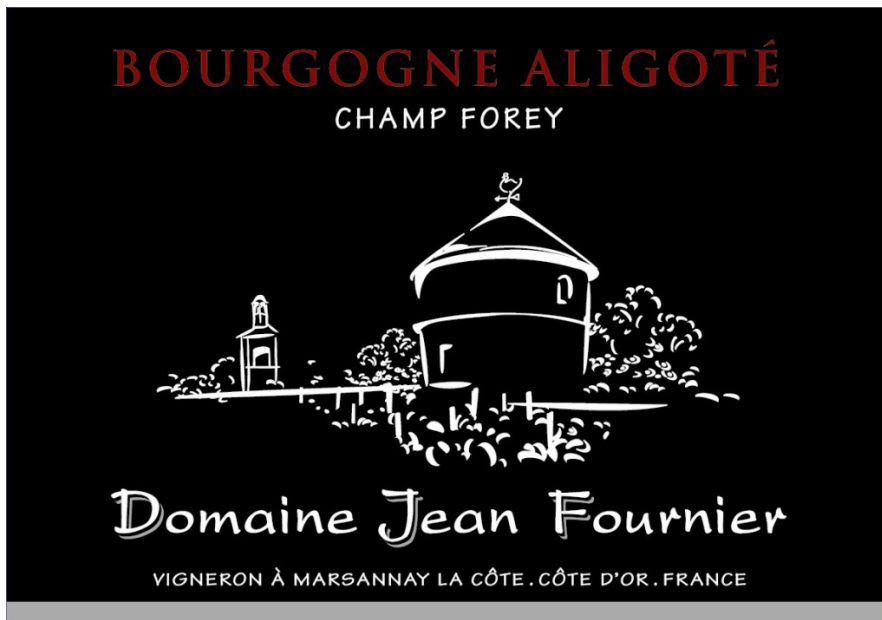
Agricultural Method: Certified Organic (EcoCert, AB) 

Pruning: Cordon de Royat, severe de-budding, manual thinning out of the leaves

Harvest: Manual

Vinification: Sorting on two tables, soft pressing in whole cluster, cold must settling, put into barrels (demi-muids of 600 liters) halfway through the fermentation. Bottling is done after a cold tartaric natural precipitation. Slight filtration and fining if need be.

Tasting Notes: Honeydew, a hint of citrus, and charcoal balance with nuances of vanilla and spice, persistent and satisfying. Pair with any number of hors d'ouvres, grilled fish or chicken, or a simple cheese plate.



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