



# 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 2016 vintage: Racked just the previous week, the 2016 Marsannay "Cuvée Saint-Urbain" has a graceful if not intense, slightly rustic bouquet with strawberry, briary and sous-bois scents that convey a sense of airiness. The palate is medium-bodied with a soft, fleshy opening, nicely judged acidity and good substance on the red cherry and strawberry finish, a tang of pepperiness on the aftertaste. Fine. (NM)

## MARSANNAY CUVÉE SAINT-URBAIN



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## SPECIFICATIONS

**Wine:** Marsannay Rouge "Cuvée St-Urbain"

**Varietals:** 100% Pinot Noir

**Appellation:** Marsannay Rouge AOC


**Production:** 16,000 bottles

**Vineyard Age:** 20-40 year old vines. Sourced from Es Chezots, Clos du Roy, Longerois, among other Marsannay vineyards.

**Soil:** Well-drained alluvial

**Exposure:** East

**Area:** 3.5 ha on 5 parcels

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

**Pruning:** Cordon de Royat

**Harvest:** Manual in boxes of 15 kg

**Vinification:** Sorting of the harvest on 2 tables, 75% de-stemming, temperature-controlled fermentation for 21 days. Treading and pumping-over. Soft crushing. Separation of free-run juice and press juice. Maturation in 500L barrels for one year, then one year in concrete. Bottling after light filtration.

**Tasting Notes:** Bright cherry and raspberry with underlying tones of earth and smoke. Medium-bodied, and ideal with Provençal vegetable and goat cheese tarts.



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