



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.

The Wine Advocate on the 2016 vintage: "The 2016 Marsannay Clos du Roi was cropped at a reasonable 35 hectoliters per hectare with no problem of frost or mildew. It has a forward and quite impressive bouquet of raspberry, cranberry and a touch of blackberry, well defined if fairly straightforward. The palate is medium-bodied with succulent ripe tannin, a nice touch of bitter cherry to counter that ripe, lush red berry fruit with a tang of cracked black pepper towards the finish. Great potential." (NM)

MARSANNAY CLOS DU ROY



Domaine Jean Fournier

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

SPECIFICATIONS

Wine: Marsannay "Clos du Roy"

Varietals: 100% Pinot Noir


Appellation: Marsannay Rouge AOC

Production: 8,500 bottles

Soil: Limestone/clay

Exposure: East

Area: 2.5 ha

Agricultural Method: Certified Organic (EcoCert and AB) 

Pruning: Cordon de Royat

Harvest: Manual in small boxes

Vinification: 50% stemmed, 50% de-stemmed grapes, no yeast added, no fining. The must underwent cold maceration for a six-day period, was temperature controlled during the entire vatting process, and then pressed during fermentation. Aged for one year in 50% 600L and 50% 225L (25% new) oak, then 5-7 months in old 600L barrels.



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

www.shiverick.com • shiverick@shiverick.com