



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.

SPECIFICATIONS

Wine: Bourgogne Rouge

Varietals: 100% Pinot Noir


Appellation: Bourgogne Rouge AOC

Location: La Caillée, Champ Forey, Les Longues-Pièces, Les Perches, Les Platières, Lavaux, Les Longeroies

Production: 12,000 bottles

Soil: Limestone and marl

Vineyard Age: 10-50 years

Agricultural Method: Certified Organic (EcoCert, AB) 

Pruning: Guyot, thinning out of the leaves

Harvest: Manual

Vinification: Manual sorting, 100% destemming, and temperature-controlled fermentation for about 22 days. Treading and pumping-over. Soft crushing. Maturation 2/3 in 500-600L barrel and 1/3 in concrete tank. Bottling after light filtration.

BOURGOGNE

PINOT NOIR



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