



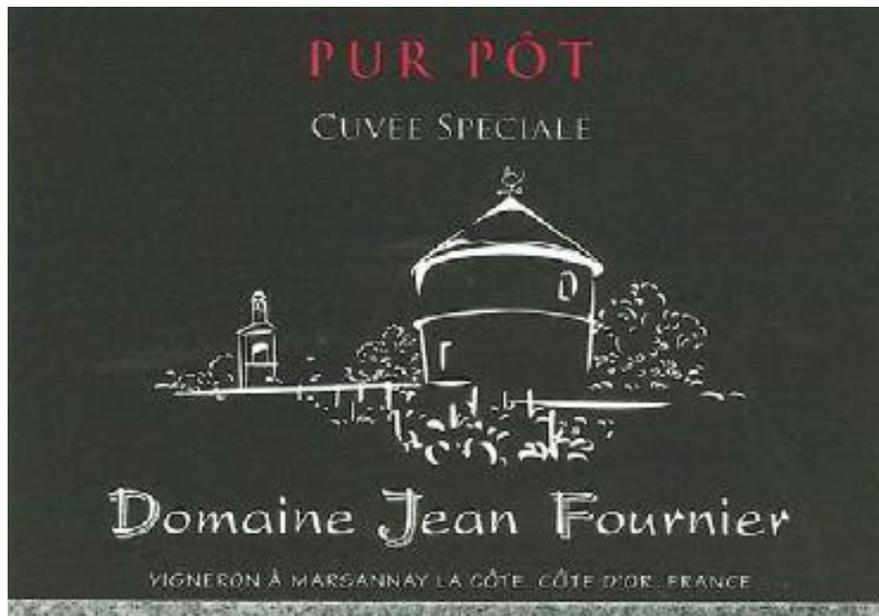
# Domaine Jean Fournier

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: "Made from a selection of very old vines in Clos du Roy where there is very hard limestone soil, the 2017 Marsannay Pur Pôt has a beautiful bouquet of floral black cherries, boysenberry jam and cassis aromas that explode from the glass. The palate is well balanced, the 75% whole bunches only noticeable toward the grainy, slightly tertiary finish. A touch of spice crops up on the aftertaste. (NM)



## SPECIFICATIONS

**Wine:** Marsannay "Clos Du Roy"  
Cuvée Spéciale "Pur Pôt"

**Varietals:** 100% Pinot Noir

**Appellation:** Marsannay Rouge AOC

**Production:** 500 bottles

**Soil:** Limestone/clay

**Exposure:** East

**Area:** 0.5 ha

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

**Pruning:** Cordon de Royat

**Harvest:** Manual in small boxes

**Vinification:** 75% whole cluster, no yeast added, no fining. The must was in cold maceration for a six-day period, with temperature control during the entire vatting process, then pressed during fermentation. Aged in new oak for one year then aged in used demi-muids for nine months.



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