



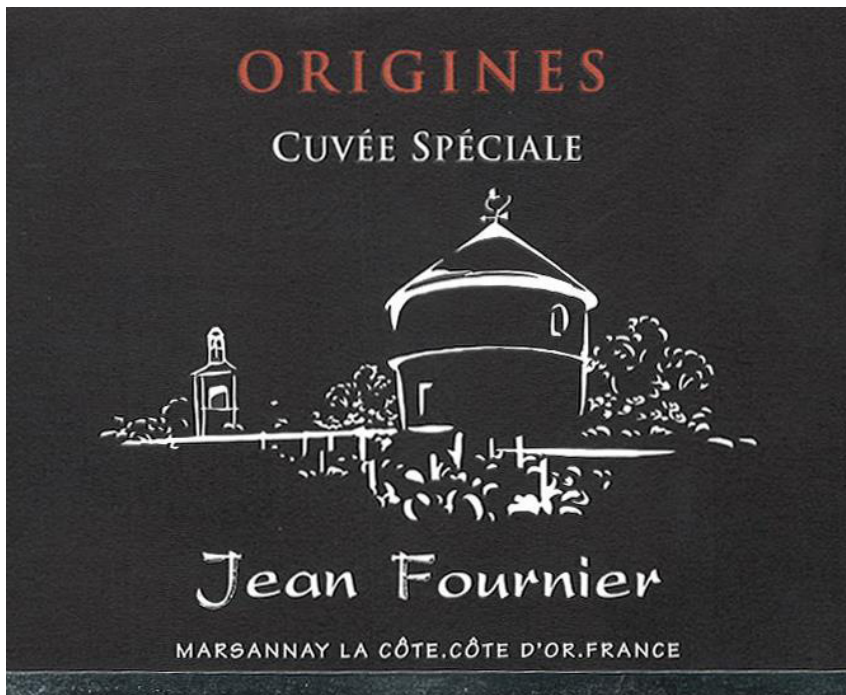
# Domaine Jean Fournier

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 Côte d'Or Origine is two-thirds Pinot Blanc and one-third Pinot Beurot. It has a brush of wild honey and almond on the nose. The clean, fresh palate is well balanced with a fine line of acidity and a slightly grassy finish. Fine." (NM)



## SPECIFICATIONS


**Wine:** Coteaux Bourguignons  
"Origines" Cuvée Spéciale

**Varietals:** 2/3 Pinot Blanc, 1/3 Pinot Gris (Pinot Beuret)

**Appellation:** Coteaux Bourguignons

**Production:** 5,500 bottles

**Vineyard Age:** 2 parcels, one nearly 18-20 years old and the other 12 years old

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

**Pruning:** Guyot, thinning out of the leaves

**Harvest:** Manual. Harvests are done separately for the two varieties but are blended as soon as possible for the fermentation and vinification.

**Vinification:** Fermentation and maturation in large, neutral oak barrels and in stainless steel tank. No yeast added, no fining, lenticulaire filtration.



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