



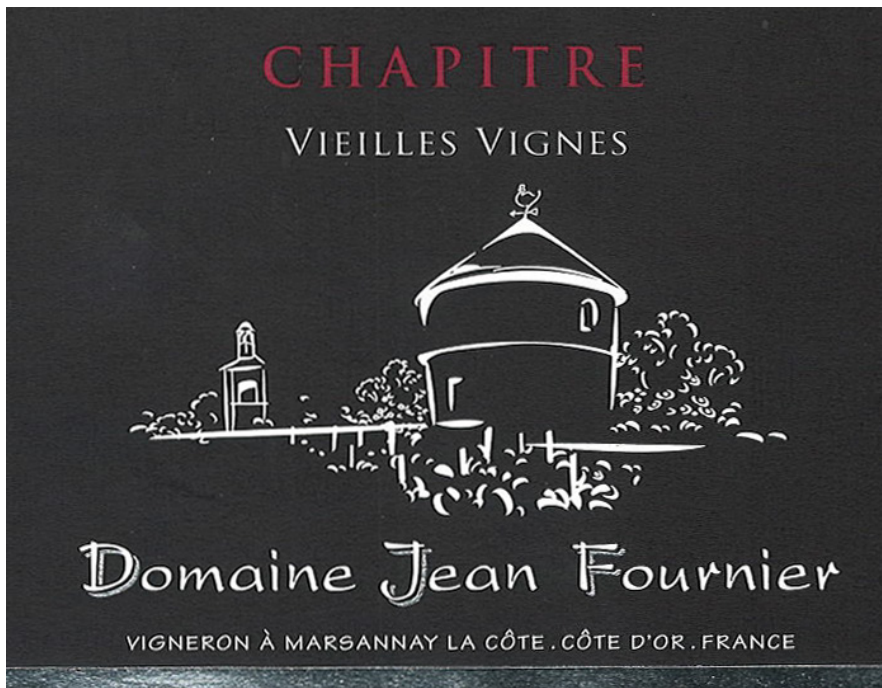
# Domaine Jean Fournier

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.

Vinous on the 2016 vintage: "The 2016 Bourgogne Chapitre Vieilles Vignes was reduced to around 20 hectoliters per hectare because of the mildew instead of the frost. It has a lifted, perfumed bouquet with dried rose petal scents filtering through the raspberry and crushed strawberry fruit. The palate is medium-bodied with a fleshy opening, commendable depth, quite sensual in style with a long, quite voluminous finish. This cuvée always punches above its weight...the 2016 is no different." (NM)



## SPECIFICATIONS

**Wine:** Bourgogne Rouge "Chapitre" Vieilles Vignes


**Varietals:** 100% Pinot Noir

**Appellation:** Bourgogne Rouge AOC

**Location:** Chênove. Though labeled Bourgogne Rouge, the grapes from the wine are actually sourced from Chênove, which is a Dijon suburb north of Marsannay that local vintners are lobbying to be able to label Marsannay in the future. Fournier considers the wines from this site on par with his crus and vinifies it in a similar fashion.

**Area:** 0.25 ha

**Soil:** Oolite blanche (Jurassic limestone)

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

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

**Harvest:** Manual

**Vinification:** 50% de-stemmed, cold maceration, no yeast added, no fining, lenticular filtration. Aged in oak barrels. Minimal sulfites added.

**Alcohol:** 13.5%



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