



**APPELLATION**

AOC MARSANNAY

**COLOR**

RED WINE

**VINTAGE**

2020

**FARMING**

ORGANIC

**VINE AGE**

65-80 YEARS

**VARIETAL**

100% PINOT NOIR

**ALCOHOL**

14%

**SOIL**

LIMESTONE, MARL AND SANDSTONE SOIL

**FERMENTATION**

66% WHOLE CLUSTER. FOOT TREADING.

MACERATION OF 18 DAYS.

FERMENTED WITH NATURAL YEASTS.

**AGING**

18 MONTHS IN DEMI MUID

**SO2**

30 MG/L

**AGING POTENTIAL**

30 YEARS

**CASES PRODUCED**

150 CASES

**TASTING NOTES**

"My first baby. When I came back from the Lycée viticole and internships abroad, I wanted to change a lot of things at the estate, and my father entrusted me with 3 old vines, far from the stronghold of the Longeroies and Clos du Roy, old vines that didn't laugh nothing, so that I can do my scales on weekends!"

Endowed with an earthy character, deep, cut for laying down, the "Trois Terres" cuvée combines the typical characteristics of its origins: the blood power of the "Longeroies", the electrical energy of the "Es Chezots" and the Cistercian austerity of the "Clos du Roy".

## **DOMAINE JEAN FOURNIER**

MARSANNAY, TROIS TERRES VIEILLES VIGNES

### **THE STORY**

Marsannay, Côte de Nuit's northernmost winegrowing region, has long been known to oenophiles for its rosé de Marsannay, a specialty of the village created in 1919. 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 it the recognition 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 managed 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 his vineyards, contributing to the immense purity and finesse Fournier's wines are known for.

Also unique to the domaine is a small plot of Aligoté vines that are over 80 years old. Though the grape is not as celebrated as Burgundian Chardonnay, when conditions are perfect, old-vine Aligoté can be a wine of excellent freshness and concentration. Laurent ensures that his Aligoté lives up to its potential by green harvesting the grapes and keeping the yields low at 40hl/ha.

Harvest is completed manually and grapes are hand sorted to guarantee that the wine is made from only the highest quality fruit. Grapes ferment in barrel for up to three weeks and the wines are then aged for three years in both 25 and 50 hl barrels allowing them plenty of time to flesh out. The result is precise wines of great ageability, weight, and texture.

