

CLOS DU ROY ROUGE



Domaine Jean Fournier, one of the area's oldest estates, is led by Laurent Fournier, who farms organically and was certified by Ecocert in 2008. Old vines across the estate contribute to the wines' purity and finesse.

The domaine also grows 80-year-old Aligoté vines, yielding a fresh, concentrated wine through green harvesting and low yields. Wines are hand-harvested, fermented in barrel, and aged for three years, creating structured, age-worthy wines.

VARIETAL: 100% Pinot Noir

COUNTRY: France

REGION: AOC Marsannay

Soil: Sandstone soil

FARMING: Organic

FERMENTATION: 50% whole cluster. Maceration of 18 days. A few pigeages

and pump over. Fermented with natural yeasts.

AGING: In 18 months, 2/3 in demi-muid and 1/3 in barrel

TASTING NOTES: "The 2023 Marsannay Clos du Roy had been racked one month before my visit and will continue aging in larger 600-liter barrels. This is understated, very poised and focused on the nose that unfolds succinctly in the glass. The palate is medium-bodied with supple tannins, satisfying weight and a focused, quite structured finish." - 90-92 Vinous

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