

MARSANNAY ES CHEZOTS 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: Marl soil

FARMING: Organic

FERMENTATION: 50% whole cluster. Maceration of 15-18 days. A few pigeages and pump even Fermented with patural vegets.

and pump over. Fermented with natural yeasts.

AGING: Aged 12 months in demi-muid and 6 months in tank

TASTING NOTES: "It has quite a rich and slightly ripe nose, yet there is a sense of control with lovely red cherries, raspberry and crushed strawberry scents. The palate is very well balanced and sophisticated, with a sensual mouthfeel, perfectly judged pepperiness and a long tail on the finish. What a marvelous Marsannay. This is highly recommended." - 92-94 Vinous

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