Domaine Jean Fournier

AOP Marsannay, Trois Terres Vieilles Vignes, Red

PRESENTATION

Founded more than three centuries ago, Maison Jean Fournier is one of the historic estates of Marsannay, an emblematic appellation of the Côte de Nuits. Taken over by Laurent Fournier, the property is today a model of commitment to organic and biodynamic viticulture, applied with great rigor to enhance the identity of Burgundian terroirs. The estate extends over 16 hectares, mainly in the Marsannay, Fixin, and Gevrey-Chambertin appellations. It is one of the pioneers in promoting Marsannay white wines, which express beautiful minerality here. The reds, made from Pinot Noir from massal selections, are vinified in gentle infusion, with minimal extraction to reveal all the finesse of the grape variety. The signature of the estate lies in a low-intervention approach, producing chiseled, precise wines with great aromatic purity.

VARIETAL

Pinot Noir 100%

LOCATION

The Trois Terres Vieilles Vignes cuvée is a blend of grapes from three distinct plots located in Marsannay-la-Côte, in the northern Côte de Nuits. These old vines, over 60 years old, grow on mid-slope hillsides with east and southeast exposures, benefiting from regular sunlight and ideal day-night temperature variation. This geographical diversity naturally brings complexity to the wine, offering a faithful portrait of Marsannay's identity. Moderate altitude and well-drained soils allow for slow, balanced ripening of the Pinot Noir.
Age of vines: 71 à 89 years old

TERROIR

The soils across the three sites include white marls, brown limestone, and red clay. This geological diversity provides structure, energy, and aromatic depth. Marls lend firmness, limestone brings tension and precision, while clay enhances roundness and richness. The deep-rooted old vines deliver a concentrated yet vibrant interpretation of the terroir, with an underlying mineral drive that adds finesse and length.

IN THE VINEYARD

The domaine farms these plots under certified organic agriculture, with strong ecological commitment. No synthetic inputs are used, and the soils are worked with restraint to preserve microbial life. Some biodynamic practices are also adopted to boost soil vitality and vine resilience. The approach remains low-intervention, with controlled yields, aiming to capture the vintage character and site expression as honestly as possible.

HARVEST

Grapes are hand-harvested and carefully sorted. They are partially destemmed and gravity-fed into vats.

WINEMAKING

Fermentation takes place with native yeasts and gentle cap management. Maceration lasts around three weeks, with minimal extraction to preserve fruit purity.

AGEING

Ageing continues for 16 to 18 months in oak barrels, with around 15% new oak, followed by a short rest in tank before bottling, without systematic filtration.

SERVING

Serving temperature: 14 to 16°C

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ
10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70

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AGEING POTENTIAL
3 to 5 years

TASTING
This flagship cuvée from Domaine Jean Fournier blends old vines from several Marsannay parcels, delivering a dense and expressive interpretation of Pinot Noir.
The deep, characterful nose opens with ripe black fruit notes (blackcurrant, black cherry), interwoven with hints of forest floor, sweet spices, and blond tobacco.
Oak ageing is seamlessly integrated, adding complexity without overpowering.
On the palate, the wine impresses with its serious structure, fine yet present tannins, and fleshy, savory texture.
The whole is harmonious, with a long, fresh, slightly mineral finish.
A wine that transcends its village appellation through depth and structure, offering excellent ageing potential.

FOOD PAIRINGS
This Marsannay red pairs beautifully with flavorful and carefully prepared dishes. Try it with roast duck breast and figs, lamb tagine with prunes, or porcini mushroom risotto with aged Parmesan. For cheese, opt for an aged Tomme de Brebis or 18-month Comté. On the sweet side, a rustic blueberry tart or dark chocolate–beetroot cake will echo its fruity and spicy profile. A generous yet precise wine, made to shine across a wide range of culinary settings.

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