

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE FORNEROT JEROME

AOP Santenay
Red

PRESENTATION

The Fornerot family has been rooted in Saint-Aubin for over 500 years, preserving a legacy of exceptional winemaking. In 2004, Jérôme Fornerot gave new momentum to this heritage by founding his own estate, taking over 4.5 hectares of vines in the Santenay and Maranges appellations. In 2013, he expanded the vineyard with a first parcel in Saint-Aubin, deepening his commitment to this emblematic terroir.

The domaine is committed to showcasing its land through environmentally respectful viticulture. Harvesting is done entirely by hand, and winemaking follows traditional Burgundian methods, with gentle extractions and carefully managed barrel ageing. The wines offer a beautiful expression of Pinot Noir, with aromas of red fruits, spicy notes, and an elegant tannic structure. A domaine of character, true to Burgundian tradition and the nobility of Saint-Aubin.

VARIETAL

Pinot Noir 100%

LOCATION

A parcel planted in the 1970s, located at the top of the Santenay Premier Cru Beaurepaire vineyard.e.

Age of vines: 55 years old

TERROIR

Very light topsoil with a rocky subsoil, offering excellent drainage and contributing to the wine's finesse and mineral tension.

IN THE VINEYARD

Vines are pruned using the Cordon de Royat method, promoting balanced yields and optimal fruit concentration.

HARVEST

Manual harvest ensures careful selection and preservation of fruit integrity.

WINEMAKING

Grapes are sorted and fully destemmed before undergoing a maceration of 15 to 20 days. Pneumatic pressing follows, ensuring gentle extraction. The wine is then transferred by gravity into barrels for 10 months of ageing. After maturation, it is blended in tank for one month before bottling at the estate.

SERVING

Serving Temperature: 14–16°C

AGEING POTENTIAL

5 to 10 years

TASTING

This wine displays a brilliant ruby robe. The nose reveals fresh red fruit aromas such as cherry and raspberry, with subtle forest floor notes. On the palate, it is light and balanced, with smooth tannins and a touch of minerality. The finish is elegant and persistent, marked by refreshing lift.

FOOD PAIRINGS

This wine pairs beautifully with roasted poultry or fresh goat cheeses. Its finesse and freshness make it a versatile companion to delicate, savory dishes.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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