Domaine Jean Fournier

AOP Aloxe-Corton, Red

DVP | DOMAINES ET VINS DE PROPRIÉTÉ

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.

LOCATION

The grapes for this cuvée come from selected parcels located at the base of the Corton hill, in the village of Aloxe-Corton, in the Côte de Beaune. This area is renowned for producing characterful wines, where moderate altitude and east to southeast exposure ensure even ripening. Jean Fournier crafts a structured yet elegant wine here, faithful to the spirit of the prestigious red wines of the hill.
Age of vines: 35 à 65 years old

TERROIR

The soils in Aloxe-Corton are a mix of limestone and marl rich in iron, sometimes with reddish-ochre tones. This composition gives the wines depth of colour, generous texture, and a firm tannic structure. Pinot Noir expresses itself here with intensity and precision, supported by the soil's mineral energy and richness. This is a powerful terroir that produces age-worthy wines with concentration and vitality.

IN THE VINEYARD

The vineyard is farmed under certified organic practices, with a strong commitment to soil health and biodiversity. Interventions are minimal, tilling is gentle, and natural herbal preparations are used to stimulate vine resilience. All viticultural decisions are guided by careful observation, in rhythm with the plant cycle, to produce healthy and expressive grapes.

HARVEST

Harvesting is done by hand, with careful selection in the vineyard. Picking is timed according to the vintage to preserve balance between ripeness and freshness. Each plot is harvested separately to highlight individual terroir expression. This precision yields fruit that is pure, concentrated and full of potential.

WINEMAKING

Vinification takes place in concrete or wooden vats, with a variable proportion of whole clusters depending on the vintage. Fermentations are spontaneous, using indigenous yeasts. Maceration lasts around 20 days with gentle extraction.

AGEING

The wine is aged for 18 months in oak barrels, with around 15% new oak, preserving finesse and balance. Bottling is done without fining or filtration.

SERVING

Serving temperature: 14–15°C

AGEING POTENTIAL

3 to 5 years

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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TASTING

The tannins are soft and discreet, supported by a pleasant, light acidity.
On the palate, the wine shows harmony, richness, complexity, and finesse, with elegant red fruit notes such as cherry and strawberry, complemented by wild undertones and earthy forest floor accents.

FOOD PAIRINGS

This Aloxe-Corton pairs beautifully with rich and flavourful dishes. Try it with herb-crusted rack of lamb, beef tournedos Rossini, or a wild mushroom and Parmesan risotto. For cheese, aged Epoisses or summer Beaufort are excellent choices. For dessert, a plum tart or spiced dark chocolate fondant will echo the wine's depth and elegance.

PRODUCTION VOLUME

2 200

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