



# DOMAINE JEAN FOURNIER

AOP Marsannay  
White

**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.

## VARIETAL

Chardonnay 100%

## LOCATION

The Les Longeroies parcel is one of the most esteemed climats in the Marsannay appellation, located on the slopes north of the village, near the outskirts of Chenôve. The vines grow on gently sloping, east-facing hillsides that receive the early morning sun. This mid-slope position offers a natural balance between ripeness and freshness. Chardonnay thrives here, yielding wines that are taut, luminous and finely etched—true to the elegance of great Marsannay whites.

Age of vines: 22 à 16 years old

## TERROIR

The soil is composed of shallow clay-limestone with white marl, limestone scree and traces of iron. This diverse geology provides a firm mineral backbone, natural tension and length on the palate. Low soil fertility naturally limits yields and concentrates flavours. Grapes from this site show great purity, balanced acidity and refined aromatic expression, making Les Longeroies a standout lieu-dit for white Burgundy.

## IN THE VINEYARD

Domaine Jean Fournier farms this parcel organically (certified), with deep respect for the soil and vine balance. No herbicides or synthetic chemicals are used. Vineyard work is mostly manual, supported by light mechanical intervention. Some biodynamic practices are also implemented to support plant vitality. This minimalist, respectful approach allows the grapes to fully reflect their place of origin, delivering wines that are alive and precise.

## HARVEST

Harvesting is done by hand with strict selection at the vineyard. Grapes are pressed whole-cluster, and the juice is cold-settled before being transferred to oak barrels, with no new wood.

## WINEMAKING

The grapes are crushed before being directly pressed. The juice is gently settled cold (12 to 24 hours), then undergoes fermentation in barrels using indigenous yeasts.

## AGEING

The wine is then aged on fine lees for about 18 months, without excessive bâtonnage, in order to retain natural tension and aromatic purity. Bottling is done without systematic filtration, preserving the wine's full integrity.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## SERVING

Serve around 10 - 12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

From a terroir with high qualitative potential, this 2020 Marsannay Blanc captivates with its crystalline expression of Chardonnay, offering both tension and generosity.

The nose evokes ripe lemon, yellow apple, and white flowers, enhanced by a touch of toasted almond and gentle spices, reflecting a discreet and elegant élevage.

On the palate, it's precise and linear, with a well-defined mineral backbone and a fine structuring bitterness.

The wine stretches into a saline, persistent finish, reflecting the serious craftsmanship of the estate and the increasing prestige of Marsannay among Burgundy's white wines.

## FOOD PAIRINGS

This refined and vibrant white pairs beautifully with delicate savoury or sweet dishes that highlight its freshness. Try it with sea bream ceviche with mango and lime, fennel and ricotta risotto, or poached chicken with fresh herbs. For cheese, pair with aged Crottin de Chavignol or a lightly salted ewe's milk tomme. On the sweet side, a citrus tart or a lemon and basil pavlova create a refreshing and aromatic contrast. This wine calls for precise, bright, flavourful cuisine.

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