



DOMAINE JEAN FOURNIER

AOP Marsannay
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.

VARIETAL

Pinot Noir 100%

LOCATION

The Es Chezots parcel lies in the heart of the Marsannay appellation, on an east-facing slope between Chenôve and Marsannay-la-Côte. Positioned mid-slope, it enjoys a balanced exposure that provides both ripeness and freshness. The gentle incline and consistent sunlight promote even berry ripening while retaining natural acidity. This area is known for producing elegant, well-structured wines where Pinot Noir reveals its character with clarity and finesse.

Age of vines: 34 à 74 years old

TERROIR

The soil is a mix of light clay-limestone with small stones and brown marl. Its good drainage limits vine vigour, encouraging natural concentration in the grapes. The stony subsoil promotes deep rooting and ensures steady water regulation even in dry years. Wines from this plot are supple, structured and aromatically clear. The fine tannic texture and straight palate reflect the discreet yet remarkable identity of this terroir.

IN THE VINEYARD

The parcel is farmed organically (certified), with certain biodynamic practices also in place. Soils are carefully tended depending on the vintage, and only natural treatments are used. The domaine prioritizes biodiversity, microbial soil health and the natural rhythm of the vine. This meticulous approach ensures healthy, balanced and expressive fruit while preserving the long-term vitality of the vineyard. Every decision is made to express the true nature of the site without intervention.

HARVEST

Grapes are harvested by hand and sorted carefully in the vineyard. They are partially destemmed, then fermented in concrete or stainless-steel vats, depending on the year.

WINEMAKING

Fermentation begins naturally with indigenous yeasts, and extraction is kept gentle, using infusion techniques to preserve the finesse of the Pinot Noir. Maceration lasts around three weeks.

AGEING

The wine is then aged for 18 months in oak barrels, with a low proportion of new wood to maintain terroir purity. Bottling is done without fining or systematic filtration.

SERVING

Serve between 14 and 16°C



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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AGEING POTENTIAL

3 to 5 years

TASTING

Marsannay Es Chezots Rouge displays a bright ruby colour. The nose offers notes of morello cherry, ripe raspberry, dried rose petals and a subtle hint of licorice. The palate is supple, balanced and supported by fine, silky tannins. A fresh backbone carries the wine through a long, elegant finish. Harmonious and fruit-forward, this wine can be enjoyed young but will also develop gracefully with age. It's a refined expression of Pinot Noir from one of Marsannay's quietly brilliant sites.

FOOD PAIRINGS

This precise and elegant red pairs beautifully with delicately flavoured cuisine. Enjoy it with herb-roasted veal fillet, mild root vegetable curry or a sweet potato and mushroom gratin. For cheese, try it with an 18-month aged Comté or a creamy farmhouse Reblochon. On the sweet side, a fresh fig tart or a dark chocolate and raspberry fondant complements its vibrant fruit notes. Marsannay Es Chezots shines in food pairings that are both simple and sophisticated.

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