



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN FOURNIER

AOP Marsannay
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 Le Chapitre vineyard is located in Chenôve, at the northernmost edge of the Marsannay appellation, near Dijon. Historically considered for Premier Cru status, this site enjoys an east-southeast exposure and a microclimate cooled by plateau breezes. The old vines, over 60 years of age, are planted on a well-drained slope that provides optimal ripening conditions for Pinot Noir. Le Chapitre is one of the finest lieux-dits in Marsannay, known for producing wines of great depth, structure and noble character. Age of vines: 14 à 74 years old

TERROIR

The soil is composed of white marls, fine clay and hard limestone in the subsoil. Combined with the advanced age of the vines, this geological makeup yields concentrated grapes rich in black fruits and fine tannins. The poor, stony soil encourages deep rooting, resulting in marked minerality and balance. This terroir fosters powerful yet refined expressions of Pinot Noir, with firm structure, layered complexity and excellent ageing potential.

IN THE VINEYARD

Jean Fournier has farmed this vineyard organically since 2008, following a precise and nature-respecting approach. No herbicides or synthetic inputs are used. Soils are tilled mechanically or by hand, and some biodynamic practices are adopted to enhance plant vitality. Vineyard interventions are kept to a minimum to preserve the natural balance. The goal is to harvest healthy, ripe grapes that carry the energy and authenticity of the site into the finished wine.

HARVEST

Grapes are hand-harvested and carefully sorted in the vineyard. Fruit from the old vines is partially destemmed, then gently vinified in concrete or stainless-steel tanks.

WINEMAKING

Indigenous yeasts start fermentation, followed by about three weeks of maceration with moderate extraction to preserve the finesse of the fruit.

AGEING

The wine is aged for 18 months in oak barrels, with a modest proportion of new wood (15 to 20%). This extended élevage polishes the structure without dominating the wine. Bottling is done without systematic filtration.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



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SERVING

Serve around 14 - 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

Marsannay Le Chapitre Vieilles Vignes Rouge reveals a deep ruby colour with garnet highlights. The nose is expressive, with notes of black cherry, cassis, violet, fine pepper and forest floor. The palate is full and structured, with present but silky tannins. The texture is dense yet fresh, driven by a mineral tension that extends the finish. This is a wine of character, both elegant and powerful, which benefits from a few years of ageing to reveal its full complexity. It is a true expression of place, with intensity and precision in balance.

FOOD PAIRINGS

This bold, refined wine pairs beautifully with hearty and flavourful dishes. Try it with beef Wellington and Pinot Noir sauce, duck confit parmentier with porcini mushrooms, or roasted butternut squash gratin with aged Comté. For cheese, Saint-Nectaire or a well-aged Tomme make excellent companions. On the sweet side, a sour cherry clafoutis or a dark chocolate-hazelnut tart enhances the wine's fruity depth. Le Chapitre Rouge shines alongside generous cuisine that blends rusticity and elegance with finesse.

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