Domaine Jean Fournier

AOP Marsannay, Cuvée Saint Urbain, Red, 2022

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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 Saint Urbain cuvée is crafted from several parcels located on the upper slopes of Marsannay, between Chenôve and Couchey. The vines are planted on east-facing hillsides at around 280 metres altitude, enjoying generous sunlight and cool nights that promote slow, complete ripening of the grapes. Named in honour of Saint Urbain, the patron saint of winemakers, this cuvée reflects the domaine's balance between Burgundy tradition and modern, environmentally conscious viticulture. The site's location contributes to a fresh, pure and vibrant expression of Pinot Noir.
Age of vines: 74 à 24 years old

TERROIR

The soils are composed of clay-limestone marls, rich in minerals, with shallow subsoils that encourage deep rooting. This geological structure allows for concentrated, balanced grapes without excessive power. The terroir imparts a fine minerality, an elegant structure and a long, clean finish. It gives the wine precision, tension and a distinctive profile. These soils are especially well-suited to producing refined, terroir-driven expressions of Pinot Noir, typical of the Marsannay appellation.

IN THE VINEYARD

The vineyard is certified organic since 2008, with some biodynamic practices applied on selected plots. No synthetic chemicals are used. Vineyard work is done carefully by hand or with light machinery, depending on the slope and vintage conditions. Biodiversity, soil vitality and plant observation are central to the domaine's philosophy. The goal is to produce healthy, expressive fruit that faithfully conveys both the character of the vintage and the personality of the site.

HARVEST

Grapes are harvested by hand with meticulous sorting in the vineyard. They are partially destemmed, then fermented gently by infusion in concrete or stainless steel vats. F

WINEMAKING

Fermentations are spontaneous, using indigenous yeasts, with minimal intervention and light extraction to preserve the fruit's finesse.

AGEING

The wine is then aged for 18 months in oak barrels, with a low proportion of new wood, to preserve purity. Bottling is done without fining or systematic filtration, maintaining the wine's natural balance and expression.

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SERVING
Serve around 13 - 15°C

AGEING POTENTIAL
3 to 5 years

TASTING
Cuvée Saint Urbain Rouge shows a deep ruby colour with garnet highlights. The nose opens with black cherry, raspberry, violet and subtle earthy spice notes. The palate is smooth and elegant, with well-integrated tannins and a refined, linear structure. The finish is long and vibrant, supported by fresh acidity and mineral tension. This is a wine that combines depth and drinkability, with aromatic purity and graceful balance. It can be enjoyed young or aged for several years for added complexity and texture.

FOOD PAIRINGS
This Marsannay pairs beautifully with both traditional and creative cuisine. Try it with roasted duck breast and black cherries, slow-cooked lamb tagine with warm spices, or a roasted beetroot and fresh goat cheese galette drizzled with honey. For cheese, it pairs wonderfully with Saint-Nectaire or truffle-infused Brillat-Savarin. On the sweet side, a poached pear in red wine and spices brings a refined and flavourful match. Versatile and elegant, this red offers the perfect balance for convivial meals with a gourmet touch.

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