

**DVP**DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE JEAN FOURNIER

AOC Fixin
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.

LOCATION

The Les Petits Crais parcel lies in the northern part of the Fixin appellation, near the Marsannay border, on gently sloping east-facing foothills. This location offers early morning sun, promoting steady Pinot Noir ripening while preserving freshness and finesse. This historic zone of Fixin is known for producing taut, vibrant reds. Les Petits Crais is especially valued for yielding precise, fragrant wines that are enjoyable young yet also have ageing potential.

Age of vines: 35 to 60 years old

TERROIR

The soil is composed of calcareous silt with gravel and scree, offering good drainage and encouraging deep root systems while limiting vine vigor. This results in wines with delicate tannins and lifted aromatics. Pinot Noir here expresses itself with clarity, delivering bright red fruit, gentle spice and subtle floral notes. The mineral structure and lively tension reflect the limestone character of the site.

IN THE VINEYARD

The vineyard is organically farmed (certified), with practices focused on biodiversity and soil vitality. No synthetic products are used, and soils are worked with light tilling. Careful observation of each vintage's rhythm guides all interventions. Some biodynamic methods are used to enhance soil life and vine resilience. The estate's minimal intervention philosophy aims to preserve the site's natural expression in every vintage.

HARVEST

Harvesting is done by hand with careful sorting in the vineyard. Grapes are partially destemmed and fermented with native yeasts in concrete or stainless-steel vats.

WINEMAKING

Maceration lasts 18 to 21 days with gentle infusion techniques to maintain fruit finesse.

AGEING

Ageing lasts 12 to 15 months in oak barrels, with no more than 10% new wood to avoid overpowering the terroir. Bottling is done without systematic filtration to retain full character.

SERVING

Serve around 14-15°C

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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TEL. 03 80 61 53 70

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



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TASTING

Fixin Les Petits Crais shows a bright ruby hue with garnet reflections. The nose is elegant and aromatic, with notes of morello cherry, wild strawberry, violet and a touch of licorice. The palate is soft on entry, building to a lively structure with fine tannins and good persistence. The wine is balanced, fresh and expressive, combining pure fruit with the minerality typical of limestone terroirs. Its character is defined, sincere and full of charm.

FOOD PAIRINGS

This Fixin pairs beautifully with a range of dishes. Try it with honey-roasted pork tenderloin with thyme, duck breast with cherries, or a baked butternut squash gratin with Parmesan. For cheese, opt for an aged Saint-Marcellin or a farmhouse Reblochon. On the sweet side, it pairs surprisingly well with a plum clafoutis or a moist dark chocolate and red fruit cake. Its freshness and finesse open the door to both classic and bold pairings.

PRODUCTION VOLUME

4,000

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