



# DOMAINE JEAN FOURNIER

AOP Gevrey-Chambertin  
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.

## LOCATION

This cuvée is made from several plots located within the commune of Gevrey-Chambertin, in the heart of the Côte de Nuits. The selected vineyards are planted mid-slope and at the base of the hillside, with ideal east to southeast exposures that ensure slow and complete ripening. Jean Fournier crafts a classically styled Gevrey-Chambertin here, marked by its refined power, structured elegance, and faithful expression of one of Burgundy's most iconic appellations.

Age of vines: 39 à 52 years old

## TERROIR

The terroir is composed of a mosaic of clay-limestone soils, with a strong presence of marl, gravel, and hard limestone. This geological base yields wines that are deep, firm, and structured, with solid aging potential. Clay adds density and fleshiness, while limestone contributes freshness and mineral tension. The diversity of soils and vineyard positions enhances aromatic complexity and delivers a wine true to the spirit of Gevrey.

## IN THE VINEYARD

The estate is fully certified organic, with meticulous soil work, close monitoring of each vine, and the integration of biodynamic practices. No synthetic chemicals are used. Treatments are limited to the essentials, often using herbal teas and natural preparations to boost vine health. The approach remains non-intrusive, aiming to let the site and vintage speak through the wine.

## HARVEST

Grapes are harvested by hand, with strict sorting in the vineyard to select only the ripest, healthiest berries. Each plot is picked at optimum phenolic ripeness to balance power and freshness. This precision in harvest timing ensures that the juice is expressive and well-balanced right from the start of vinification.

## WINEMAKING

Fermentations are done gently, with varying amounts of whole-cluster depending on the year. Indigenous yeasts initiate fermentation in wooden or concrete vats. Maceration lasts about 3 weeks, with gentle punch-downs and pump-overs.

## AGEING

The wine is aged for 18 months in French oak barrels, about 20% new, followed by a short rest in tank before bottling. No filtration is performed, to preserve depth and purity.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

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## **SERVING**

Serve around 14–15°C

## **AGEING POTENTIAL**

3 to 5 years

## **TASTING**

On the nose, this Gevrey-Chambertin reveals intense ruby color with garnet highlights. Aromas include black fruits (blackberry, cherry), soft spices, fine leather and forest floor. The palate is full and structured, with silky tannins and a fresh, vibrant finish. This is a characterful, balanced wine, generous yet precise that can be enjoyed now or after a few years of cellaring.

## **FOOD PAIRINGS**

This Gevrey pairs wonderfully with refined yet rustic dishes. Try it with braised beef cheek in red wine, Sichuan pepper duck breast, or a slow-cooked eggplant moussaka. For cheese, it's a perfect match for aged Soumaintrain or farmhouse Saint-Nectaire. On the sweeter side, a black cherry clafoutis or a dark chocolate tart with long pepper will echo its spicy, fruit-forward depth.

## **PRODUCTION VOLUME**

4 000

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