



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

Located in the northern part of the Marsannay appellation, Clos du Roy is one of the most prestigious climats of the Côte de Nuits for this village. Planted on a well-exposed slope at around 280 metres in altitude, the vineyard enjoys ideal sunlight and regular airflow, ensuring a slow and complete ripening of the grapes. This site stands out for its ability to produce structured, deep wines that express the soul of Marsannay with clarity and elegance. Clos du Roy is renowned for crafting reds that combine power and finesse in equal measure.

Age of vines: '24 à 80' se traduit en anglais par '24 to 80'. years old

TERROIR

The soil is made up of white marl and brown limestone, rich in minerals and naturally draining. These conditions encourage slow vine growth and concentrate the berries. The old vines planted here, some over 60 years old, have developed deep roots that provide a natural balance of ripeness, freshness and structure. This terroir imparts fine tannins, depth of fruit and remarkable length. It offers a nuanced, honest expression of Pinot Noir grown on demanding yet rewarding soils.

IN THE VINEYARD

The domaine farms this vineyard organically (certified), with no herbicides or synthetic products used. The soil is mechanically tilled and partially grass-covered to encourage biodiversity and maintain healthy structure. Selected biodynamic practices are applied, with careful attention to the vine's natural cycle. The goal is to let the vine express itself freely, producing healthy, balanced grapes that truly reflect their vintage and place of origin.

HARVEST

Harvesting is done by hand, with strict sorting in the vineyard. Grapes are partially destemmed, then vinified in concrete or stainless-steel vats using gentle infusion techniques

WINEMAKING

Indigenous yeasts lead a natural fermentation, with light pump-overs. Maceration lasts around three weeks, allowing for a fine extraction of fruit and tannin.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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AGEING

The wine is then aged for 18 months in oak barrels, with about 15% new oak. No systematic fining or filtration is done before bottling, preserving the wine's full body and balance.

SERVING

Serve around 13 - 15°C

AGEING POTENTIAL

3 to 5 years

TASTING

Marsannay Clos du Roy Rouge shows a deep, brilliant ruby hue. The nose reveals layers of black cherry, blackberry, dried rose and sweet spices, with a subtle smoky hint. The palate is dense yet refined, built on a fresh, linear structure and silky tannins. The finish is long and precise, with lingering freshness and mineral tension. This is a wine of power and grace, approachable after a few years of ageing and capable of evolving beautifully over time.

FOOD PAIRINGS

This expressive, structured red pairs wonderfully with flavourful dishes. Try it with roasted lamb saddle with thyme, duck breast with figs, or creamy polenta gratin with wild mushrooms and Parmesan. It also pairs well with aged pressed cheeses such as Salers or Morbier. For dessert, consider a spiced chocolate fondant or a plum tarte Tatin, both complement the wine's depth and spice. Clos du Roy Rouge shines in generous, bold cuisine where the finesse of Pinot Noir meets rich, layered flavours.

PRODUCTION VOLUME

13,000

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