



**DVP** | DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE JEAN FOURNIER

AOP Marsannay  
White



## 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

Chardonnay 100%

## LOCATION

Located on the northern slopes of Marsannay, the Clos du Roy vineyard is one of the appellation's most iconic climats. Facing east-southeast at around 280 metres in altitude, it enjoys consistent sunlight and excellent natural drainage. This slightly set-back position helps preserve freshness, even in warmer vintages. While Clos du Roy has long been prized for its red wines, the white wines now emerging from this terroir display remarkable tension and finesse, thanks to meticulous vineyard care and precise winemaking.

Age of vines: 54 à 9 years old

## TERROIR

The soil is composed of white marl rich in limestone, over a stony subsoil that ensures effective drainage. This structure gives the wine its mineral edge, tight texture and a chiseled expression of Chardonnay. The shallow, poor soils promote deep rooting, which enhances both concentration and freshness. This terroir yields white wines that are linear, expressive, and marked by a saline finish and long ageing potential. It delivers a distinctive profile that stands apart from typical expectations of Côte de Nuits whites.

## IN THE VINEYARD

The vineyard is farmed organically (certified since 2008), with biodynamic practices applied to selected parcels. No synthetic chemicals are used, and the soils are cultivated mechanically and by hand to preserve microbial life. Close attention is paid to vine balance, natural rhythms and surrounding biodiversity. This approach seeks to express the site's full identity through healthy, balanced grapes that can give rise to pure, vibrant and site-driven wines.

## HARVEST

Grapes are harvested by hand and carefully sorted in the vineyard.

## WINEMAKING

Grapes are crushed, then gently pressed for 3 to 5 hours, without any additives (no sulfur, enzymes, or cultured yeast).

The juice is lightly settled at cold temperature for 12 to 24 hours, then fermented with indigenous yeasts in oak barrels.



**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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## AGEING

The wine is then aged on fine lees for 18 months with minimal bâtonnage, to preserve its tension and linearity. Bottling is done without fining or systematic filtration, maintaining the wine's integrity. This long élevage polishes the texture while highlighting the finesse of the terroir.

## SERVING

Serve around 10 - 12°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

Marsannay Clos du Roy Blanc shows a clear, golden hue. The nose is pure and focused, with aromas of white flowers, citrus zest, fresh pear and flinty minerality. On the palate, the wine is lively, driven by a bright acid line and mineral backbone. The texture is taut and clean, with a lingering saline finish. This wine combines freshness, depth and precision, offering an elegant take on Côte de Nuits Chardonnay. It can be enjoyed young for its crystalline clarity or aged for added complexity.

## FOOD PAIRINGS

This characterful white pairs beautifully with refined, delicate dishes. It shines with roasted langoustines and candied lemon, poached chicken in cream with morels, or white asparagus risotto with Parmesan. For cheese, a ripened goat cheese or young Comté complements its freshness and salinity. On the sweet side, it's a surprising match for a lemon and basil Breton shortbread, where citrus brightness and herbal notes echo the wine's mineral tension. Taut yet gourmand, this Marsannay Blanc brings clarity and precision to elegant food pairings.

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