

# DOMAINE JEAN FOURNIER MARSANNAY CUVÉE SAINT-URBAIN



100% Pinot Noir. a vibrant and elegant wine with a deep ruby color and an aromatic bouquet of ripe red berries, violets, and subtle earthy minerality. On the palate, it offers a medium-bodied, juicy profile with flavors of cherries and cranberries, underpinned by fine tannins and a delicate herbal note. Its well-integrated acidity provides freshness, while a touch of spice lingers on the smooth, long finish. This wine strikes a beautiful balance between youthful vibrancy and refined structure, making it suitable for both immediate enjoyment and short-term aging. Organic.

From grapes grown in Estate vineyards in the Marsannay appellation, at the northern tip of the Côte de Nuits in Burgundy, France. Careful selection of fruit from parcels with diverse exposures and soils. The soil is a combination of clay-limestone. The vines are grown at moderate altitudes, benefiting from optimal sunlight and a relatively cool climate. Sustainable viticulture practices, with minimal intervention in both the vineyard and the winery. The grapes are harvested by hand at optimal ripeness. Careful sorting both in the vineyard and in the cellar, removing any under-ripe or damaged grapes. Maceration for 15-20 days, with gentle punch downs and pump overs. Fermentation in open stainless-steel vats using indigenous yeasts at controlled temperature. Aged in a combination of French oak barrels (with a mix of new and older barrels) for about 12 months. Lightly fined and filtered before being bottled, with minimal use of sulfur.

Domaine Jean Fournier, founded in the early 20th century by Jean Fournier, became renowned under his son Bernard, who modernized the estate in the 1980s and 1990s with a focus on sustainable viticulture. In the early 2000s, Bernard's son Laurent Fournier took over as proprietor and winemaker, continuing the family tradition of crafting terroir-driven wines. Laurent has maintained a strong commitment to organic farming and minimal intervention winemaking, emphasizing biodiversity and using native yeasts and gentle extraction techniques. Today, the estate produces elegant wines primarily from Pinot Noir and Chardonnay, aged in a mix of oak barrels, that reflect the unique character of the Marsannay terroir while prioritizing sustainability and purity.

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## *Tasting Note:*

### DOMAINE JEAN FOURNIER MARSANNAY CUVÉE SAINT-URBAIN

100% Pinot Noir. Vibrant & elegant; aromas of red berries, violets & earthy minerality; medium-bodied; juicy flavors of cherries & cranberries; fine tannins & a delicate herbal note; fresh acidity; spice on the smooth, lingering finish. Organic.

## *Shelf Talker:*

### DOMAINE JEAN FOURNIER CUVÉE SAINT-URBAIN MARSANNAY



100% Pinot Noir. Vibrant & elegant with Deep ruby color. Aromas of red berries, violets & subtle earthy minerality.

Medium-bodied, juicy profile. Flavors of cherries & cranberries, with fine tannins & a delicate herbal note. Fresh, well-integrated acidity. A touch of spice on the smooth, lingering finish. A beautiful balance between youthful vibrancy & refined structure, suitable for both immediate enjoyment & short-term aging. Organic.

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