

# Régis Forey



This small but outstanding domaine was created in 1840 by the great-grandfather of Régis Forey, the current propriétaire. One of the first estates to grace our portfolio (in 1982), we began our work with this gem in the village of Vosne Romanée when Jean Forey, father to Régis, was the reigning vigneron. The domaine now exploits about 10 ha of vines, mostly in Nuits Saint Georges, Vosne-Romanée and Flagey-Echezeaux, including the largest holdings in the legendary Gaudichots 1er cru, from which most of La Tâche was cleaved in the early 20th century.

Throughout the 1990's and early 2000's, Régis crafted robust, dense, and impressive wines that have aged superbly, but that do occasionally bear traces of a certain youthful striving. In recent years, on the other hand, he has shifted from traditional 228-liter Burgundy barrels to 500-liter demi-muids, made his extractions gentler, increased stem inclusion, and reduced his sulfur usage. Always on the brink of a good laugh, Régis jokes that his newfound lighter touch is a function of not wanting to work as hard in his advancing age; however, it is clear that he is laboring thoughtfully in order to locate new expressive registers for his great terroirs. Indeed, his wines today rank among the most graceful of our entire Burgundy portfolio, even evoking the beautifully understated wines of his father Jean—Rosenthal Wine Merchant's very first partner in the Côte de Nuits.

## Viticulture:

- **Farming:** Practicing organic since 2016
- **Treatments:** No herbicide since 1992, no synthetic treatments since 2016
- **Ploughing:** Annual ploughing to promote soil health, with Les Gaudichots 1er cru worked by horse
- **Soils:** Limestone-clay
- **Vines:** Planted at c. 10,000 vines/ha and trained in Guyot. Average vine age is 45 years, with many over 70 years old.
- **Yields:** Controlled through severe winter pruning and debudding; yields average 40-55 hl/ha.
- **Harvest:** All wines hand harvested except Passetoutgrain, which is machine harvested
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Following partial destemming (30-70%, depending on vintage and cuvée) and a 3-4 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaision lasts 22-26 days.
- **Extraction:** Punchdowns once per day
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring

## Aging:

- **Élevage:** 16-20 months in 228-l and 600-l barrels (20-50% new), depending on cuvée. Passetoutgrains ages in stainless-steel tanks. Jarre and Menhir cuvées age in amphorae and foudres.
- **Lees:** All wines rest on their fine lees until assemblage prior to bottling
- **Fining and Filtration:** All wines are unfinned and unfiltered except Passetougrain
- **Sulfur:** No sulfur added prior to bottling since 2015.