

# Domaine Fourrier



The Domaine Fourrier (previously known as Pernot-Fourrier) has a long history in Gevrey Chambertin extending over four generations and owns 9 hectares of vineyards spread amongst the communes of Gevrey-Chambertin, Morey-St.-Denis, Chambolle-Musigny and Vougeot, scattered up and down the slopes of the Côte d'Or and ranging from village to Grand Cru level. Jean-Marie Fourrier, current proprietor, burst on the Burgundian scene by wisely combining the traditions of his father and uncle (using, for example, vines of a minimum 30 years of age for the estate bottlings), his experience gained while working with Henri Jaye and the Domaine Drouhin (in Oregon), and his own clear sense of style. Ever since his ascension, the wines of Domaine Fourrier have garnered critical acclaim. He now works the domaine with the assistance of his sister, Isabelle, and his wife, Vicki.

## Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Synthetic fungicides and insecticides applied only when absolutely necessary. No herbicide and no chemical fertilizers.
- **Ploughing:** Annual ploughing to promote soil health
- **Soils:** Limestone-clay
- **Vines:** Average age is 50-70 years, wines from any vines less than 30 years old are sold to négociants. All plantings are carried out via Selection Massale and there are no modern clones in any of the domaine's vineyards.
- **Yields:** Severe winter pruning, extensive debudding, no green harvestig, no deleafing
- **Harvest:** Entirely manual
- **Purchasing:** All wines from the Domaine Fourrier imported by Rosenthal Wine Merchant come entirely from estate fruit.



## Vinification:

- **Fermentation:** Following total destemming and a natural 3-4 day pre-fermentation cold soak, wines ferment spontaneously in stainless-steel tanks for c. 3 weeks.
- **Extraction:** Manual punchdowns during fermentation
- **Chaptalization and Acidification:** Chaptalization when necessary
- **Pressing:** Pneumatic
- **Malolactic Fermentation:** Occurs spontaneously in barrel in the spring and usually lasts months

## Aging:

- **Élevage:** Élevage lasts 24-months, with all wines, from regional level to grand cru, seeing their second winter in cask. No wines see more than 20% new oak.
- **Lees:** Wines are not raked until assemblage, and thus spend 18-20 months on their lees.
- **Fining and Filtration:** No fining, no filtration
- **Sulfur:** Fourrier avoids the use of sulfur dioxide in his wines, preferring to use temperature, CO2 and lees contact to preserve them. No added sulfur.