

Domaine Fourrier



Gevrey-Chambertin 1er Cru Combe aux Moines



At a Glance:

- **Appellation:** AOC Gevrey-Chambertin 1er Cru
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .87 hectares in northern Gevrey, high on the hill overlooking the village.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted in 1928. Trained in Guyot.
- **Average Yields:** 30-35 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** Following a natural 3-4 day pre-fermentation cold soak, wines ferment spontaneously in stainless-steel tanks for c. 3 weeks.
- **Pressing:** Pneumatic
- **Time on Lees:** 18-20 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 18-20 months in neutral barrel
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** No added sulfur

In The Glass:

Fourrier's "Combe Aux Moines" is a wine of formidable concentration with a tendency to show a wild, "animal" side to its character. With its deep black fruits, pronounced earthiness, and brooding spice, it is among the more savage of the domaine's offerings, offering a visceral expression of this poor-soiled vineyard.