

Domaine Fourrier



Gevrey-Chambertin Vieille Vigne



At a Glance:

- **Appellation:** AOC Gevrey-Chambertin
- **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 three hectares of vines in the Champerrier parcel in northern Gevrey on the border of Brochon.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Planted between 1928 and 1955. 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:

In contrast to the “Aux Echezeaux”, this parcel is on the northernmost side of Gevrey bordering the village of Brochon, a location that tends to produce wines of more tannic backbone and overall structure. Displaying notable complexity for a villages-level Gevrey, this offers ripe black-cherry fruit and a beautifully silken texture, yet with an underlying mineral thrust and plenty of structure to evolve well in bottle.