

Domaine Fourrier



Griotte-Chambertin Grand Cru



At a Glance:

- **Appellation:** AOC Griotte-Chambertin Grand 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:** Within “Griotte”, which is rather small in size, Fourrier owns about one-quarter hectare.
- **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:

Production is always rather limited. The “Griotte” is a sublimely elegant wine without the rough, “sauvage” edges of much of Gevrey’s terroir. Though dazzling in its complexity every vintage, this is neither weightier nor more structured than “Clos Saint-Jacques,” and its tannins are always buffered by rich, succulent red fruits. It manages to be both lovely and profound, with great presence and intensity but with a pretty, lilting character as well.