

Producer Information:

Jean-Marc DuFouleur, working off of 3.4 hectares in the northern sector of the village, just above the grand cru of Clos de la Roche, and adjoining the line of great parcels from neighboring Gevrey-Chambertin, is continuing the work of his father who pieced together these parcels in the 1960's. The vines he now tends, planted by his father at the time of acquiring these plots, are now in excess of 40 years.

In the vineyard, Jean-Marc is a proponent of what he calls **amendments raisonnés**, or "reasoned interventions" encouraging roots to dig deep for their sources of sustenance and promoting the microbiological life which helps to create healthy ecosystems and which also limits erosion, an important concern on the steep vineyard parcels of Morey which rise to 350 meters. In the cellar, he works his fermentations in small fiberglass open top tanks at low temperatures over 22 to 25 days to preserve the fresh fruit aromas and does daily *pigeage* to gently transfer the phenolic materials into his fermenting juice.

Jean-Marc made the decision that from his first vintage he would spare neither expense nor any effort to position his domaine's wines among the very best from his village. He is a perfectionist and pays attention to the smallest of details and how each winemaking decision affects the end product. It shows. His wines express themselves with a freshness of wild fruit, *fraise du bois*, candied cherries, smoky black-fruited aromatics along with a melding of herbs and minerals that typify many of the wines from this section of Morey. They are supple, approachable in their youth and vividly expressive of this very distinctive *terroir*.

Joli Vin is more than pleased to offer these truly remarkable wines available for the very first time in California.

Morey~Saint~Denis, Les Genavrières, 1er Cru, 2006

Terroir: Adjacent to and above the **Clos de la Roche**, on the Gevrey side of Morey-St.-Denis, facing due east, this stony parcel of clay-limestone mix is weak in top soil which encourages roots to extend deep for nourishment. At an average elevation of 270-300 metres, slightly cooler temperatures allow for the preservation of freshness and acidity. The fruit here always has an inherent lushness to it that clearly identifies it as Morey even though the austerity which frequently marks Gevrey lies just a stones throw away.

Grape Varieties: 100 % Pinot Noir

Vinification: All of the fruit is 100% de-stemmed and inspected in the cellar before going into small fiberglass, open top containers for an extended cold pre-fermentation. The alcoholic fermentations take place afterward at low temperatures, in the presence of only naturally occurring yeasts, are subject to daily *pigeages* and extend for a period of up to 25 days.

Elevage: Following fermentation, ageing takes place in **Allier** and **Tronçais** barrels, standard *pièce* of 228 litres, of which on average, only 10% are new and lasts for approximately 18 months, before being bottled with a light filtration.

Tasting Notes: What a nose!! Candied cherries. Wild strawberries. Crushed rocks & minerals. Herbal intrigue. Remarkable velvety texture. Stunning!! Absolutely stunning!!

Production: Approximately 1477 bottles / 123 cases.

