

JEAN FOILLARD
(Villié-Morgon)

February 2026



Arrival greetings with Madame Foillard in the courtyard of domain.

Madame Agnès Foillard is an unspoken hero of mine. It is the Jean Foillard's name on the labels, but it is Jean's wife Madame Agnès Foillard, who is the anchor of the domain. Over the years, she has spent countless hours with Jean in the vineyards, in the *chai*, and in the cellar, while raising three children. She even ran a bed & breakfast for a few years when she and Jean first established the domain just to have some additional revenue. Farming is mostly hard work. For us wine lovers, we mostly see and taste the fruits of vigneron's labour.

Madame Foillard is the first one to receive me when I visit the domain; she is the one, who takes the time to teach me about the various *terroirs* of Morgon; and she is the one, who cooks me a warm home meal before I leave for another domain. She decides which importer gets an allocation. I remember her reserved but watchful eyes during my first visit to the domain in 2010. I don't know what she saw in me during my first visit. I had zero experience in importing wines.

Jean Foillard and his wife Agnès have worked their entire lives to bottle the various parcels within the two crus of Morgon and Fleurie. The Foillards grow the vines on the two crus of *Morgon* and *Fleurie* in the exactly the same way. Jean also vinifies the two crus the exactly the same way. Yet, when I taste the crus in the cellar at the domain and in bottles with Alex (Jean's son) and Jean Foillard, the crus taste distinctively different. While the Jean Foillard *Morgons* have the spices with cashmere texture, his *Fleurie* has the ephemeral seductive floral nose while maintaining the silky texture.



MORGON 2023

**SKU: 144504 Speculative 750ml 12 bottles/ case
\$ 35.80 Wholesale / \$46.00 Retail per bottle**

The vineyards for this *Morgon* comes from the parcels that are less hilly than the cuvées below, which gives more fruity wine. This 2023 is pretty with a hint of alluring spices. It is hard to stop with just a glass. Maceration is shorter than the below single *lieux-dits* bottlings and *élevage* is shorter in neutral cement tanks. Drink it slightly chilled, just as the *Foillards* do.



MORGON 'CUVÉE CORCELETTE' 2022

**SKU: 161166 Speculative 750ml 12 bottles/case
\$48.76 Wholesale / \$64.00 Retail per bottle**

Perhaps, the prettiest of all Jean Foillard Morgons. When I asked Jean Foillard, he pointed his hand towards the direction of cru Fleurie. *Cuvée Corcelette* has floral nose that is unique to this *lieu-dit*. Agnès et Jean Foillard have just over a hectare of this vineyard, where there is some sandstone that is present in this vineyard. *Cuvée Corcelette* sits very close to Fleurie, which explains the presence of the sandstone. To my palate, this Morgon *Cuvée Corcelette* has a resemblance to *Fleurie*. The vines are 80+ years old. Eternally pretty.



MORGON 'CÔTE DU PY' 2023
SKU: 161158 Speculative 750ml 12 bottles/ case
\$48.76 Wholesale / \$64.00 Retail per bottle

Alluring spices with a cashmere texture. I can't think of another *vigneron*, who produces *crus* with such texture. *Côte du Py* is a *lieu-dit* within *Morgon*, where the local *vignerons* believe it is one of the best sites. *Côte du Py* is on the steep hill with a full southern exposure, consisting of pure volcanic soils. The vines on the Foillard's *Côte du Py* are 90+ years old. The wine is raised in neutral Burgundy barrels for about a year, followed by additional months prior to release.



FLEURIE 2022
SKU: 417907 Speculative 750ml 12 bottles/ case
\$51.12 Wholesale / \$67.00 Retail per bottle

Floral. Inimitable silky texture that is unique to Agnès et Jean Foillard. From the stunning *lieu-dit* of *Champagne* in *Fleurie*. Agnès and Jean Foillard's *Fleurie* vineyard sits on a mid-slope, facing southeast. The soil is sandstone mixed with volcanic soils. It is this sandstone that imparts the floral nose – according to Agnès and Jean Foillard. The local *vignerons* universally acknowledge this particular site is one of the finest in *Fleurie*. *Fleurie* mean “flowered” in French. Tasting this *Fleurie* with the other *cuvées*, it becomes obvious why the Foillards consider this *lieu-dit* to be their finest. Agnès et Jean Foillard would have labelled this wine as *Fleurie 'Champagne'*, like it is done with the single parcel bottlings of *Morgon* but there would likely have been a legal action from the *Champenois*, even though the *lieu-dit* of *Champagne* in *Fleurie* was written into the local texts before the bubbles of *Champagne*.

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