

July 2020

JEAN FOILLARD
(Villié-Morgon)



With Alex Foillard in Fleurie in the lieu-dit of Champagne. Morgon is in the distance beyond the trees in the middle of the photo.

Every now and then, not too often, a superlative *vigneron* gets to farm extraordinary vineyards. Jean and Agnès Foillard, through their years, when the *crus* were not in vogue, have intentionally and meticulously stitched together best parcels in *Morgon* and *Fleurie*. It is Foillards' life work. And now, Jean and Agnès Foillard are thoughtfully giving freedom to their son Alex to take over the reign of the domain. All of love and experience will pass unconditionally from the parents to the son. It is one of those life-affirming moments to witness the free transition from one generation to the next.

The vineyard in the photo above is in the *lieu-dit* of *Champagne* in the *cru* of *Fleurie*. Just as in *Chambolle* in Burgundy, not all *Fleurie* vineyards are created equal. Jean Foillard's *lieu-dit* of *Champagne* is considered to be one of the best (see page 4 below). *Champagne* is the *crème de la crème* of *Fleurie*. The vineyard faces southeast on a mid-slope, away from the blistering afternoon summer sun. Jean and Agnès Foillard recently purchased four unbroken hectares of *Champagne* in *Fleurie*. Jean Foillard is, of course, known for his single vineyard bottlings of *Morgon* and his *Fleurie* makes a compelling case for why the locals in the know believe *Fleurie Champagne* is one of the finest *crus*.



MORGON 2018

**SKU: 144504 Speculative 750ml 12 bottles/ case
\$28.25 Wholesale / \$33.00 Retail per bottle**

The vineyards for this Morgon comes from the parcels that are less hilly than the *cuvées* below, which gives lighter and more fruity wine. This Morgon is *vin-de-soif* par excellence. Maceration is shorter than the below single *lieux-dits* bottlings and *élevage* is shorter in neutral cement tanks. Drink it slightly chilled, just as Foillards do. Although very delicious now, this wine will take on extra dimensions if left in a cool cellar for a few months.



MORGON 'CÔTE DU PY' 2018

**SKU: 161158 Speculative 750ml 12 bottles/ case
\$40.06 Wholesale / \$47.00 Retail per bottle**

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 very hilly with full southern exposure, consisting of pure volcanic soil. The vines on the Foillard's *Côte du Py* are 80+ years old. Attractive spices with beautiful after taste. The cashmere texture that is uniquely Jean Foillard. I can't think of another *vigneron*, who produces *crus* with such texture. The wine is raised in neutral Burgundy barrels for about a year. Try to cellar a few bottles for a couple of years, if you can because the texture gets even silkier.



MORGON 'LES CHARMES EPONYM' 2018
SKU: 540385 Speculative 750ml 12 bottles/case
\$40.06 Wholesale / \$47.00 Retail per bottle

This cuvée comes from the *lieu-dit* of *Les Charmes* in *Morgon*. Jean Foillard has tiny 1.5 hectare of *Les Charmes*. This vineyard sits high in elevation of about 400m, which lends freshness, perfume and elegance. This Morgon is the prettiest, least to me. Living-up to its *lieu-dit* name *Charmes*. Elegance and beauty really sing in this Morgon. Aged in neutral Burgundy barrels for about a year and further aged in bottles prior to release.



MORGON 'CUVÉE CORCELETTE' 2018
SKU: 161166 Speculative 750ml 12 bottles/case
\$40.06 Wholesale / \$47.00 Retail per bottle

While the *Côte du Py* has spices, *Cuvée Corcelette* has floral nose that is unique to this *lieu-dit*. Jean Foillard has just over a hectare of this vineyard, where there is sandstone that is present in this vineyard. The vines are 80+ years old. *Cuvée Corcelette* is raised in neutral 30 hectolitre (3,000 litre) casks. Best to serve all Foillard wine slightly chilled to enhance perfume, just as Jean Foillard does.



FLEURIE 2018
SKU: 417907 Speculative 750ml 12 bottles/ case
\$43.60 Wholesale / \$51.00 Retail per bottle

From the glorious *lieu-dit* of *Champagne* in *Fleurie*. *Fleurie* mean “flowered” in French. Tasting this *Fleurie* with the other cuvées, it becomes obvious why Jean Foillard considers this *lieu-dit* to be his best. So pretty and elegant. How can I put it? It tastes like the *Morgon Côte du Py* in a field of roses and drapes of silk. Jean Foillard was going to label this wine as *Fleurie 'Champagne'* as its *lieu-dit* dictates. Jean Foillard was advised not to do so because it would have brought a lawsuit from the *Champenoise*, even though the *Fleurie's Champagne* was documented and recorded prior to bubbly *Champagne*. The previous vintages were from the various *lieux-dits*. This is the first vintage of *Fleurie*, where this *cru* comes entirely from *Champagne*.

