

JEAN FOILLARD
(Villié-Morgon)

June 2021



With Madame Agnès Foillard in the harvesters' room, getting a lesson on the various climats of Morgon.

Even though the labels on bottles say *Jean Foillard*, it is really *Agnès et Jean Foillard*. For importers abroad and *sommelièrs* in France, we affectionately refer *Agnès* as *Madame Foillard*. For me, *Madame Foillard*, Jean's life partner, is the rock of the domain. Somehow, I passed my initial interview with *Madame Foillard* in 2010 and got an allocation of the wines. Jean Foillard may be the face to the domain, but it is *Madame Foillard* who makes the final call where their wines are sold.

Over the years that I have visited the domain many times, *Madame Foillard* has always been warm presence. It is often *Madame Foillard*, who greets me first during my visits to the domain. She is my teacher in explaining the various *climats* of *Morgon* and *Fleurie*. And when I look puzzled, she would retrieve a map and go over the details. And she always insists that I have a warm lunch with her family before I hit the road again. During one of the visits, I even helped *Madame Foillard* cook our lunch under her watchful eyes. Without *Madame Foillard*, there would be no *Jean Foillard* wines for us. And without *Madame Foillard*, there would be no *Morgon Cuvée Corcelette* because that vineyard comes from her side of family and that wine is her baby. The soul of the domain may be with the greatest *climats* of *Morgon* and *Fleurie* and genius of the *vigneron Jean Foillard*, but the heart of the domain beats with *Madame Foillard*.



MORGON 2019

**SKU: 144504 Speculative 750ml 12 bottles/ case
\$28.96 Wholesale / \$38.50 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 2019 is pretty, balanced and generous. This *Morgon* goes down like praise. 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. Although very delicious now, this wine will take on extra dimensions if left in a cool cellar for a few months.



MORGON 'CUVÉE CORCELETTE' 2019

**SKU: 161166 Speculative 750ml 12 bottles/case
\$41.48 Wholesale / \$54.00 Retail per bottle**

While the *Côte du Py* (see below) has spices, *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 sandstone that is present in this vineyard. *Cuvée Corcelette* sits very close to *Fleurie*. To my palate, this *Morgon Cuvée Corcelette* has more resemblance to *Fleurie*. The vines are 80+ years old. *Cuvée Corcelette* is raised in neutral 30 hectolitre (3,000 litre) casks. Best to serve all *Foillard* wines slightly chilled to enhance perfume, just as *Agnès and Jean Foillard* do.



MORGON 'CÔTE DU PY' 2019

**SKU: 161158 Speculative 750ml 12 bottles/ case
\$41.48 Wholesale / \$54.00 Retail per bottle**

Attractive spices with a beautiful after taste. The cashmere texture that is uniquely *Agnès et Jean Foillard*. 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 very hilly with full southern exposure, consisting of pure volcanic soils. The vines on the *Foillard's Côte du Py* are 80+ years old. The wine is raised in neutral Burgundy barrels for about a year.

MORGON 'CÔTE DU PY' 2019 (MAGNUMS)

**SKU: 161638 Speculative 1.5 Litre 6 bottles/ case
\$85.25 Wholesale / \$110.00 Retail per bottle**

It has been a while since we received some MAGNUMS. *Côte du Py* has a track record for lasting and improving in a good cellar. It is difficult to imagine *Côte du Py* improving in the cellar because the wine is so delicious now but it does. That is why the *Foillards* bottle this cuvée in MAGNUMS. The cashmere texture takes even a greater dimension with a couple years of cellaring. I have tasted through the back vintages at the domain and I am a believer on the aging potential of *Agnès et Jean Foillard* wines.



MORGON 'LES CHARMES EPONYM' 2019

**SKU: 540385 Speculative 750ml 12 bottles/case
\$41.48 Wholesale / \$54.00 Retail per bottle**

Beautiful nose. Pure. Balanced. Elegance and beauty really sing in this Morgon. This cuvée comes from the *lieu-dit* of *Les Charmes* in *Morgon*. *Agnès et Jean Foillard* have a tiny 1.5 hectare of *Les Charmes* and it is a relatively new vineyard for them. The first vintage was 2013. This vineyard sits high in elevation of about 400m, which lends freshness, perfume and elegance. This *Morgon* is the prettiest Morgon, least to my palate. Living-up to its *lieu-dit* name *Charmes*. Aged in neutral Burgundy barrels for about a year and further aged in bottles prior to release.



FLEURIE 2019

**SKU: 417907 Speculative 750ml 12 bottles/ case
\$45.02 Wholesale / \$58.00 Retail per bottle**

Pretty. Elegant. Floral. Roses. Alluring. Inimitable. Silky texture that is unique to *Agnès et Jean Foillard*. Ah, so French. From the stunning *lieu-dit* of Champagne in *Fleurie*. *Agnès et 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 et 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.

FLEURIE 2019 (MAGNUMS)

**SKU: 683284 Speculative 1.5 Litre 6 bottles/ case
\$92.34 Wholesale / \$119.00 Retail per bottle**

The last time we received MAGNUMS of *Fleurie* was for the 2013 vintage. “A bottle of Magnum is a perfect size, if your partner does not drink”, as Yvon Metras (another fantastic *Fleurie vigneron* and a good friend of the *Foillards*) jokingly told me when I visited him the last time. I no longer think Yvon was joking. A wine to open with your lover and watch the world pass by.



With Madame Foillard at the domain. Their home is behind Madame; the cellar & chai is to her right (out of photo); and the harvesters' room is to her left & behind me.

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