

JEAN FOILLARD
(Villié-Morgon)

June 2022



With Jean Foillard in the family kitchen.

The heart engraved on the fireplace mantel in the family kitchen (see the photo on the previous page) is perhaps a symbolic gesture of Jean Foillard wines. Having visited Agnès and Jean Foillard many times, there is, of course, a sense of seriousness and purpose at the domain but, above all, I see gestures of love everywhere.

There is the spoiled family dog, who often accompanies our tastings. Jean Foillard's idea of a tasting is to pour me full glasses of every *cuvée* and he does this every time I visit the domain – just look at the photo on the previous page. There is the harvesters' room with a fireplace and kitchen, where the workers and family can take a break to warm their chills and eat during the winter months. Then, there is Madame Foillard's insistence that I have a hot meal with the family before I continue on my wine route. She knows there are not many places to eat healthy, tasty meals along the vineyard trails. All these little details are gestures of love to me.

If you were to ask what all these gestures got to do with the Foillard wines, I would be at a loss to explain. I can only say that I taste the gestures of love in the Foillard wines. The gestures of love extend to their vines. Their vines are healthier and livelier than the neighbours'. The Foillard cellar still uses the time-tested and labour-intensive neutral Burgundy barrels for the *crus*. The Foillard *crus* are always released much later than the other *vignerons* - about eighteen months after a harvest to ensure the wines are at their best when released. Drink Agnès et Jean Foillard wines, for they are gestures of love.

MORGON 2020

**SKU: 144504 Speculative 750ml 12 bottles/ case
\$ 30.83 Wholesale / \$40.00 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 2020 is delicious and hints of 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. This is a new vintage.

MORGON 'CUVÉE CORCELETTE' 2020
SKU: 161166 Speculative 750ml 12 bottles/case
\$43.82 Wholesale / \$57.00 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 a resemblance to *Fleurie*. The vines are 80+ years old. Best served slightly chilled to enhance perfume.

MORGON 'CÔTE DU PY' 2020
SKU: 161158 Speculative 750ml 12 bottles/ case
\$43.82 Wholesale / \$57.00 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 a 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, followed by additional months prior to release.

MORGON 'CÔTE DU PY' 2020 (MAGNUMS)
SKU: 161638 Speculative 1.5 Litre 6 bottles/ case
\$89.92 Wholesale / \$116.00 Retail per bottle

Jean Foillard bottles this wine MAGNUMS for a good reason. This *cuvée* ages beautifully. Our inaugural import vintage of 2009 is still vibrant and even silkier.

MORGON 'LES CHARMES EPONYM' 2020
SKU: 540385 Speculative 750ml 12 bottles/case
\$43.82 Wholesale / \$57.00 Retail per bottle



Beautiful nose. Pure. Balanced. Elegance and beauty really sing in this Morgon. This wine is very pretty in 2020. 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 2020
SKU: 417907 Speculative 750ml 12 bottles/ case
\$47.36 Wholesale / \$61.00 Retail per bottle



Elegant. Floral. Spices. 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 2020 (MAGNUMS)
SKU: 683284 Speculative 1.5 Litre 6 bottles/ case
\$97.01 Wholesale / \$125.00 Retail per bottle

A wine to open with your lover over a long dinner and watch the world pass by. Try to save a bottle in a cool cellar for a few years.

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