

JEAN FOILLARD
(Villié-Morgon)



With Jean Foillard in the Morgon 'Côte du Py' vineyard with Villié-Morgon in the distance

Jean Foillard, with his equally brave wife Agnès, started their handkerchief-size domain in the mid 1980's. In a single stroke of determination, despite all odds at the time, they threw away the easy conventional farming and vinification methods. Out went the herbicides and insecticides; all lab-yeasts were thrown out; soulless stainless steel vessels for *élevage* were junked.

Instead, Jean and Agnès Foillard looked to the future by embracing the tested-and-true traditions. Labour-intensive ploughing came into their vineyards; fermentation was done at nature's speed and will with ambient yeasts; neutral barrels were brought in the cellar. When the traditional 3,000 litre barrels did not fit the cellar door, Jean Foillard disassembled them and rebuilt the barrels in the cellar. All pumps were thrown out. Every stage of wine production moves by gentle gravity only. The *vignerons* like Jean and Agnès Foillard don't come around too often.



MORGON 'CÔTE DU PY' 2014

**SKU: 161158 Speculative 750ml 12 bottles/ case
\$34.29 Wholesale / \$40.00 Retail per bottle**

This is a new vintage. *Côte du Py*, a prized *climat* in Morgon, is on a steep volcanic hill with a southern exposure. The majority of the vines are over sixty years old with some reaching over a century. Sublime. Exquisite. Poised. A wine of elegance, purity and beauty. The wine is raised in neutral Burgundy barrels for about a year. Very delicious on release, this wine will continue to gain momentum for the next many years. If you have tasted the 2014 *Morgon Cuvee Corcelette* from the previous shipment, you would have a glimpse into this 2014 *Côte du Py*.

MORGON 'CÔTE DU PY' 2014 (MAGNUMS)

**SKU: 161638 Speculative 1.5 litre 6 bottles/ case
\$70.88 Wholesale / \$86.00 Retail per bottle**

MAGNUMS for weekends. *Eh voilà*. A stunning vintage with great concentration and all things in perfect balance.



MORGON 'CUVÉE CORCELETTE' 2014

**SKU: 161166 Speculative 750ml 12 bottles/case
\$34.29 Wholesale / \$40.00 Retail per bottle**

Finally, back in the stock with this new shipment. Cashmere texture that is uniquely Jean Foillard. Perfumed. Alluring spices. Slightly more feminine than the *Côte du Py* above. The *climat* of *Corcelette* has more sand than the *Côte du Py* and closer to another famed *cru Fleurie*. The vines are 80+ years old. *Cuvée Corcelette* is raised in neutral 30 hectolitre (3,000 litre) casks. Jean and Agnès Foillard have a tiny holding of this treasured parcel. Delicious right now and will cellar beautifully for a few years. Best to decant if you are drinking now. Be cool and drink this wine cool.



FLEURIE 2014

**SKU: 417907 Speculative 750ml 12 bottles/case
\$38.86 Wholesale/ \$46.00 Retail per bottle**

This is a new vintage. Beguiling nose with alluring spices. Mouth texture like no other. Beauty disguised as wine. It is hard to believe a wine can taste and smell like this. Jean Foillard considers this wine comes from his top vineyards. The class of this *cru* is self-evident every time I taste with Jean and Agnès Foillard at the domain. The discreet undergarment drawing on the label portrays the seductive personality of this wine. The vineyards are full of pink sandstone.

FLEURIE (MAGNUMS) 2013

**SKU: 683284 Speculative 1.5 litre 6 bottles per case
\$79.96 Wholesale/ \$95.00 Retail per bottle**

Life is short. Drink MAGUMS with the ones you love. Happy to have a few cases of the lovely 2013.



MORGON 'Cuvee 3.14 π' 2013

**SKU: 070649 Speculative 750ml 12 bottles/ case
\$54.86 Wholesale / \$64.00 Retail per bottle**

At last, after six years of working with Jean and Agnès Foillard, I finally got some of their top cuvée. This *Cuvee 3.14 π* comes from the few rows of 100+ old vines from the *Côte du Py* vineyard in *Morgon*. *Cuvee 3.14 π* is only made in certain vintages when Jean Foillard feels these old vines give something singular but does not take away from the overall qualities of the *Côte du Py*. *Cuvee 3.14 π* is raised in neutral Burgundy barrels for about ten months, followed by about two years of bottle aging prior to release. Production is minuscule.

Suggestion: The bottles come with the traditional wax caps. The best way to open the wax cap bottles is to insert the cork screw directly into the cork as though the wax cap was not there. Pull the cork half-way and chip off the broken wax cap with your fingers. Please do this away from your dining table as the wax breaks into pieces. Then, pull the rest of the cork. Eh voilà. The wines taste even better slightly chilled. Jean Foillard serves his wines straight from the cellar at 10-12 degree C.