

## JEAN FOILLARD (Villié-Morgon)



*With Jean Foillard in the freshly ploughed Morgon Côte du Py vineyard among the old vines*

Jean Foillard, along with his wife Agnès, have been farming the tiny parcels of various *climats* in *Morgon* since the 1980's, including *Côte du Py* and *Corcelette*. In 2000's, Jean and Agnès Foillard purchased tiny 1 hectare in *Fleurie*. And in 2013, Foillards have added another small 1.5 hectare *Charmes Eponym* in *Morgon*. I can't think another *vigneron*, who has so championed the distinctive *climats* in the *crus*.

When Jean and Agnès Foillard started farming organically and raise their wines with minimal intervention in their cellar in the 1980's, they were laughed at by their neighbouring *vignerons*. Only a handful of *vignerons* were practicing the tradition back then. Hard times followed. Yields in the vineyards dropped dramatically. The wines transformed. Jean and Agnès Foillard lost many of their clients. No matter, Jean and Agnès Foillard kept their promise to the land. Their wines began revealing truth. Then, the new clients and importers began knocking on their door. Today, Jean and Agnès Foillard are one of the most respected and treasured *vignerons*.



### **MORGON 'CÔTE DU PY' 2015**

**SKU: 161158 Speculative 750ml 12 bottles/ case  
\$37.20 Wholesale / \$44.00 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. Sun was generous in 2015. The cashmere texture and spices, which are always uniquely present in the Foillard wines, are turbo-charged in 2015. Sublime. Delicious. The wine is raised in neutral Burgundy barrels for about a year. Try to cellar a few bottles, if you can keep your hands off.



### **MORGON 'CUVÉE CORCELETTE' 2015**

**SKU: 161166 Speculative 750ml 12 bottles/case  
\$37.20 Wholesale / \$44.00 Retail per bottle**

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 serve all Foillard wine slightly chilled to enhance perfume, just as Jean Foillard does.



### **FLEURIE 2015**

**SKU: 417907 Speculative 750ml 12 bottles/case  
\$42.08 Wholesale/ \$50.00 Retail per bottle**

This is a new vintage. Beguiling nose with alluring spices. Mouth texture like no other. 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 vineyards are full of pink sandstone. There will be no 2016 vintage due to the devastating hail in June.



### **MORGON 2016**

**SKU: 144504 Speculative 750ml 12 bottles/ case  
\$27.45 Wholesale / \$32.00 Retail per bottle**

This is a new *cuvée* for our market. From the various parcels in the *Cru* of *Morgon*. Jean and Agnès Foillard always wanted to make more simpler bistro wine. Here it is! *Vin de Soif* – thirty wine as French would call this wine. The wine is raised in neutral concrete vats for about six month and released in the following spring after the vintage. Drink it slightly chilled and plentiful with all simple foods – terrine, streak & frites, pizza and grilled lamb.



### **MORGON 'LES CHARMES EPONYM' 2014**

**SKU: 540385 Speculative 750ml 12 bottles/case  
\$37.20 Wholesale / \$44.00 Retail per bottle**

Oh, so pretty. Living-up to its *climat* name *Charmes*. Elegance and beauty embraced in flowers and rocks. Complex. Jean and Agnès Foillard recently acquired this tiny 1.5 hectare plot. This *cuvée* comes from the *climat* of *Les Charmes* in *Morgon*. This vineyard sits high in elevation of about 400m, which lends perfume and elegance. Aged in neutral Burgundy barrels for about 9 months and further aged in bottles for about 18 months prior to release. Not a common *Morgon*.



### **MORGON 'Cuvee 3.14 π' 2014**

**SKU: 070649 Speculative 750ml 12 bottles/ case  
\$62.81 Wholesale / \$74.00 Retail per bottle**

This is Jean and Agnès Foillard's top wine. 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 Follard 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.



*Madame Agnès Foillard putting me through the paces on the various climats of Morgon*