

JEAN FOILLARD
(Villié-Morgon)



With Jean Foillard in the freshly ploughed vineyard in Morgon

Like the majority of our *vignerons*, Jean and Agnès Foillard quietly go about farming their tiny vineyards. From my years of visiting wine bars and restaurants that I love the most in Paris, I can't think of another vigneron in *Morgon*, who is more synonymous with quality and respect than the husband-and-wife team of Jean and Agnès Foillard. With all the success and demands of their wines, their holdings of various *climats* in *Morgon* and *Fleurie* remain tiny. Our latest shipment of the Foillard wines are smaller than usual. The hail in 2016 and the frost in 2017 have results in tiny yields.



MORGON 'CÔTE DU PY' 2015

**SKU: 161158 Speculative 750ml 12 bottles/ case
\$37.20 Wholesale / \$44.00 Retail per bottle**

A few more cases of this 2015 vintage before arriving at the 2016 vintage. The 2015 gave very spicy *Côte du Py*. It reminds me of our inaugural import vintage of 2009, which drinks beautifully now. The majority of the vines are over sixty years old with some reaching over a century. The cashmere texture and spices, which are always uniquely present in the Foillard wines, are self-evident in 2015. Sublime. Delicious. The wine is raised in neutral Burgundy barrels for about a year. Try to cellar a few bottles.



MORGON 'CÔTE DU PY' 2016 (MAGNUMS)

**SKU: 161638 Speculative 1500ml 6 bottles/ case
\$77.32 Wholesale / \$93.00 Retail per bottle**

Life is short. Drink MAGNUMS. We have not received magnums from Jean Foillard for a while. While this 2016 has the suppleness and prettiness in abundance, the 2015 has the generosity and spice in spades. Jean Foillard *Côte du Py* ages gracefully.



MORGON 'LES CHARMES EPONYM' 2016
SKU: 540385 Speculative 750ml 12 bottles/case
\$37.20 Wholesale / \$44.00 Retail per bottle

This single vineyard Foillard is becoming the most allocated of his wines. This Morgon is the prettiest, least to me. Living-up to its *climat* name *Charmes*. Elegance and beauty really sing in this Morgon. 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 prior to release.



MORGON 2016
SKU: 144504 Speculative 750ml 12 bottles/ case
\$27.45 Wholesale / \$32.00 Retail per bottle

Raspberry galore. This wine, when tasted at the winery with Jean Foillard, it was so young. It was good but shy. This *cuvée* now has bloomed. From the various parcels in the *Cru* of *Morgon*. Jean and Agnès Foillard always wanted to make a bistro wine. Here it is! *Vin de Soif* – thirsty wine as French would call this wine. The wine is raised in neutral concrete vats for about six months. Drink it slightly chilled and plentiful with all simple foods – terrine, streak & frites, pizza and grilled lamb.

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.