

**JEAN FOILLARD**  
(Villié-Morgon)



*With Alex Foillard in the recently purchased Fleurie in the lieu-dit of Champagne*

This July 01, just as Alex Foillard, his girlfriend Fanny Bellenger, and I were sitting down to taste at the domain courtyard, the sky lit up with lightning and soon thunder. Then, the hail came down hard. Foillards already lost 100% of *Fleurie* in 2016 and some 40% in the *Corcelette* in 2017 due to hail. Soon, the courtyard was littered with hail the size of a marble. Although the hail stopped after a minute, it felt like eternity as we held our breath. We postpone the tasting and went straight to see the vineyards. Hails are often localized. There were no hail damages this time. The picture above is our visit to the *Fleurie* after the hail. You can see the stormy skies in the distance. Life of a *vigneron* is not so easy.

Alex, the eldest of Jean & Agnès Foillard, is slowly taking over the domain under the supportive watch of his parents. Alex, now in his mid twenties, has been working in the family vineyards and cellar since his was in his early teens. Alex is a grounded young man with a wicked, dry sense of humour. Alex is the future at the domain Foillard. Alex also started his own domain under his own name a couple of years ago. He has purchased about 2.5 hectares of the *crème-de-la-crème* vineyards at the *Brouilly* and *Côte de Brouilly*.

When I visited the domain this July, it was Alex who took me to the vineyards and cellar for the first time. One of the happiest moments of the visit was when Alex took me the recently purchased 3-hectare *Fleurie* in the *lieu-dit* of *Champagne*. It is a mid-slope southeast facing vineyard of unbroken 3 hectares and it is one of top *climats* in *Fleurie*. We ended the day with tasting the bottled wines and as well as the samples of vats. The quality and philosophy of Jean Foillard will remain unbroken.



**MORGON 'CÔTE DU PY' 2017**

**SKU: 161158 Speculative 750ml 12 bottles/ case  
\$38.73 Wholesale / \$46.00 Retail per bottle**

*Côte du Py* is a parcel 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 soil. The 2017 vintage had a good amount of sunshine and produced juicy *Côte du Py*. Attractive spices with beautiful after taste. The cashmere texture is self-evident. For mysterious reasons that I don't know, the silky texture is uniquely Jean Foillard. I can't think of another *vigneron*, who produces *crus* with such texture. The wine is raised in neutral Burgundy barrels for about a year. Try to cellar a few bottles.

**MORGON 'CÔTE DU PY' 2017 (MAGNUMS)  
SKU: 161638 Speculative 1500ml 6 bottles/ case  
\$79.73 Wholesale / \$94.00 Retail per bottle**

Life is short. Drink MAGNUMS.



**MORGON 'LES CHARMES EPONYM' 2016**  
**SKU: 540385 Speculative 750ml 12 bottles/case**  
**\$38.73 Wholesale / \$46.00 Retail per bottle**

Just a couple of more cases of this beautiful 2016 before moving onto 2017. This single vineyard Foillard is becoming its own after being converted to organic farming after Jean & Agnès Foillard bought the vineyard in 2013. 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 'CUVÉE CORCELETTE' 2017**  
**SKU: 161166 Speculative 750ml 12 bottles/case**  
**\$38.73 Wholesale / \$46.00 Retail per bottle**

Luscious in 2017. Hail destroyed about 40% of yields in 2017. What little there was in the *Corcelette*, Jean Foillard made decadent Morgon. I was surprised to get an allocation. Perfumed. Alluring spices. 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. Best to serve all Foillard wine slightly chilled to enhance perfume, just as Jean Foillard does.



**MORGON 2017**  
**SKU: 144504 Speculative 750ml 12 bottles/ case**  
**\$28.10 Wholesale / \$33.00 Retail per bottle**

The vineyards for this Morgon comes from the parcels that are less hilly than the cuvees above, which gives lighter and more fruity wine. This Morgon is *vin-de-soif* par excellence. Maceration is shorter than the above single *climat* bottlings and *élevage* is shorter in neutral cement tanks. Drink it slightly chilled and plentiful with all simple foods – terrine, streak & frites, pizza and grilled lamb.