
JEAN FOILLARD
(Villié-Morgon)

October 2026



Under the wintry sky with Jean Foillard at the top of Côte du Py in Morgon

Visiting the cellar and chai of the domain of Jean Foillard is an exercise in sensibility, with a dose of keeping the traditional practices that have worked for centuries. Jean Foillard still uses neutral barrels for the *élevage* of his wines. He told me great wines need some time in barrels to impart complexity in texture and taste. Jean says aging crus in barrels was common practice in the past but not so anymore. So, his cellar is lined with neutral Burgundian barrels and foudres (big barrels), despite the high costs. After visiting many producers in the region, I saw only a handful of producers, who still use neutral barrels. Equally sensible, the Foillard wines move by gravity in all stages. When I asked, Jean Foillard quietly said: “*no living thing wants to go through the torture of mechanical pumps.*” The proof is in his in his wines.

Jean Foillard’s approach to the vineyard work is another example of sensibility. “*Many generations before me made beautiful wines without the modern industrial products in the vineyards. So, I farm my vines like my grandparents did*”, Jean told me as we walked through his Morgon parcels.

Jean Foillard and his wife Agnès have worked their entire lives to bottle the various parcels within the crus of Morgon and Fleurie. The torch has been passing slowly to their son Alex. I have met Alex and we talked a great deal. I can report that the domain of Jean Foillard is in good hands.



MORGON 2024

SKU: 144504 Speculative 750ml 12 bottles/ case
\$ 38.18 Wholesale / \$49.00 Retail per bottle

The vineyards for this *Morgon* come from the parcels that are less hilly than the cuvées below, which gives more fruity wine. Maceration is shorter than the below single *lieux-dits* bottlings and *élevage* is shorter in neutral cement tanks. Always delicious. Even better with some cellaring but who can wait. A hint of spices adds complexity, Drink it slightly chilled, just as the *Foillards* do.



FLEURIE 2024

SKU: 417907 Speculative 750ml 12 bottles/ case
\$56.32 Wholesale / \$74.00 Retail per bottle

Like walking through a rose garden in June. Silky texture with mesmerizing nose. When I taste all the wines with the Foillards at the domain, this Fleurie always has the greatest complexity. The vines are from the *lieu-dit* of *Champagne* in *Fleurie*. Agnès and Jean Foillard’s Fleurie vineyard sits on a mid-slope, facing southeast, which shelters the blistering summer afternoon sun. The soil is sandstone mixed with volcanic soils. According to Agnès and Jean Foillard, it is this sandstone that imparts the floral nose. Like all Jean Foillard crus, this Fleurie cellars well. Our first import of Fleurie 2013 is drinking beautifully now.



MORGON 'CÔTE DU PY' 2024
SKU: 161158 Speculative 750ml 12 bottles/ case
\$52.43 Wholesale / \$69.00 Retail per bottle

Alluring spices with a cashmere texture. 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 on the steep hill with a full southern exposure, consisting of pure volcanic soils. The vines on the Foillard's *Côte du Py* are 90+ 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' (MAGNUMS) 2024
SKU: 161638 Speculative 1.5 Litre 6 bottles/ case
\$107.33 Wholesale / \$140.00 Retail per bottle

Morgon Côte du Py also comes in magnums.



MORGON 'CUVÉE CORCELETTE' 2024
SKU: 161166 Speculative 750ml 12 bottles/case
\$52.43 Wholesale / \$69.00 Retail per bottle

The prettiest of all Jean Foillard Morgons. *Cuvée Corcelette* has floral nose that is unique to this *lieu-dit*. As one drives from Morgon to Fleurie, there is a tiny road sign demarking the *Corcelette*, which has meaning only to us wine lovers of *crus*. The parcel *Corcelette* is close the cru of Fleurie, which explains the prettiness that resembles Fleurie. Agnès et Jean Foillard have just over a hectare of this vineyard, where there is some 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. Eternally pretty.

BEAUJOLAIS BLANC 2023
SKU: 753663 Speculative 750ml 12 bottles/ case
\$39.47 Wholesale / \$52.00 Retail per bottle

This is a new *cuvée*. It is 100% Chardonnay. The wine is crystalline with a hint of pear. The chalky-tension, saline finish adds complexity. The Foillards purchased the 1.4 hectare parcel in *Pizay* on a limestone and granite *terroir* located in the village of *Saint-Jean-d'Ardières*. It is about 15-minute drive from Villié-Morgon. Hand-picked grapes are cold macerated for about 3 days before fermentation starts with native yeasts. The wine is aged for about a year in a combination of neutral tank, neutral barrels, and stoneware jars.



The road sign indicating the demarcation of Corcelette in Morgon

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