

DIDIER FORNEROL

BOURGOGNE PASSETOUTGRAINS

ORIGIN

Corgoloin (Côte de Nuits),
Burgundy, France

WINE TYPE & VARIETIES

Still dry red, 2/3 Pinot Noir and
1/3 Gamay (might vary
between vintages)

VINEYARD

Vines from 0,35 ha around
the village of Corgoloin

SOIL

Mother rock of limestone,
layer of alluvium

AGE OF VINES

TBA

VITICULTURE

Practicing organic,
soil work replaces chemicals,
low yields

VINIFICATION

Manual harvest, indigenous
yeast, whole bunch pressing,
light extraction
3 months low temperature
fermentation, regular gentle
push downs, occasional pump
overs, 14-16 months élevage in
old barrique, roughly 10% new
wood, racked no more than
twice during élevage.
Rarely fining. No filtering.

We welcome you to take part of one of Burgundy's, for now, best kept secrets – the wines from Didier Fornerol. Didier worked as vineyard manager and cellar master at Domaine de l'Arlet between the years of 1982 and 1998. There he worked and learnt from one the best, Jean-Pierre de Smet. Who in his turn has been mentored by giants such as Jacques Seysses of Domaine Dujac and Patrick Bize of Domaine Simon Bize. Didier left l'Arlet to return to the family domaine, here Didier has been running the operations since 1999. Things have now also come to a full circle since Jean-Pierre de Smet, after retiring from l'Arlet, again is working closely with Didier, now at Fornerol's domaine.

The domaine consists of 6,5 hectares of vines around the village of Corgoloin in the Côte de Nuits. No fancy premier or grand crus exist here. Didier produces red and white Bourgogne Regional, Côte de Nuits-Villages, Hautes Côtes de Nuits and also some Aligoté, Crémant and Passetoutgrain. Didier expelled the use of herbicides upon his return in 1999 and is also very restrictive on his yields, 34-45 hl/ha, independent of appellation. Didier is a true farmer and works incredibly hard. He carries out all the vineyard work himself, pruning, trellising, ploughing, treatments etcetera.

Didier produces prime examples of old school burgundy and is huge believer in whole bunch fermentations. All whites see whole bunch pressing and all reds ferment with 100 % whole bunches. Fermentation takes place in concrete or stainless steel. All whites see 12 months of élevage, reds can see longer ageing and the go into bottle unfiltered.

These are truly marvellous Chardonnay's and Pinot Noir's offering massive value for their price, some would say the best. They are outstanding lifted, perfumed wines with great drinkability. It is truly a gem to be discovered and are eye openers for many burgundy lovers when it comes to realize the potential in appellations that are know as more modest.



VIN EST. 2012