

5 generations ups and downs, my father Jean-Claude Fourrier lost his dad (in a vat during fermentation) at age 14 in 1961 started first vintage labelled under the name Domaine Pierre (?) first vintage was in fact 1959? then
Domaine Pierre Fourrier 1975-1976
in the 1980s when RP was pushing for 100% new oak
RP: Mr Fourrier I think your wines would be far much better if you were using 100% new oak
JCF: excuse me, my job is to make wine yours to describe it not how to make it
Reviews from RP: dampest and dirtiest cellar in all of Burgundy
no one wants to receive samples in late 80s and early 90s
JMF took over 1994 and no one wanted it, luckily met Neal Rosenthal who took a chance in a domaine you shouldnt even taste
producing wines from 14 appellations
Bourgogne Blanc: Chambolle-Musigny 1st entry wine
South to north in Cote du Nuit
Vougeot 1er Cru Les Petits Vougeots: amazing potential, very good value wine, fairly unknown 1er cru but surrounded by very good neighbors Chambolle-Musigny emu rose (?) and Musigny en Clos Vougeot
C-M Village
C-M 1er Cru Les Gruenchers
in best years a little bit: 2 casks of Morey-St-Denis 1er Cru Clos Sorbe
M-S-D Village
M-S-D Clos Sorlone? which is in another location of MSD Village
2 types of GC Village: GC Aux Echezeaux (south side of GC bordering MSD) GC via vin? (actually everything is via vin at our domaine) (north part of GC); these two vineyards are interesting to taste side by side because both planted in 1928 at two extreme sides of GC
then a range 1er cru of GC:
Les Cherbaudes, just below
Les Champeaux
Northside of GC: Les Goulots, very small - 1.8 hectare, 5 acres max
GC 1er Cru Cherbaudes
GC 1er Cru Combe aux Moines
GC 1er Cru Clos St-Jacques: >100-year-old vines
1 Grand Cru Griotte-Chambertin, just below Chambertin, very limited quantity
pre-war vines of selection massale
60-70 hectares of 100-120 years old vines
any changes in winemaking? evolution of clone selection
technical choices to make: keep old material or newer clones resistant to diseases and consistent
Yield is one of main problem is the yield
Green harvesting in July/Aug only existed since clones existed never happened with selection massale ~like building a country with different people as opposed to clones of one person
Philosophy: make own selection from vineyard not in search for perfect vines, each has different characteristics adding to complexity of wine

1995 Clos St Jacques not quite the same quality as 2006, 2008, 2010 etc.
took over since 1994 - JMF's 1st vintage, all sold in bulk to negotiants to pay taxes to take over the domaine
1995 trying to have an identity, in 1993 was in Drouhin in Oregon, came back 1994, with an open mind, so used stems (40-50%) which didnt suit my taste, no stems ever since, but no stems with a good de-stemmer still 5-10% stems going through, fastidious in keeping as much as whole berry as possible after destemming -> purity/clarity of red fruit? its the whole press starting with whole berry fermentation that promotes light bright red fruit aroma but after that its about preserving that. For elevage: since 1997 probably the 1st in Burgundy to leave wine on lees after malolactic fermentation no battonage no racking for 16-19 months (less air exposure, more purity?) as soon as you put wines in old casks after alcoholic fermentation with the produced CO2 there will be gentle exchange of air reducing CO2, as CO2 in the cask goes down then malo happens to increase CO2 again. Traditionally many after Malo rack the wine to transfer to another cask, remove the sediments and add some sulphate. I think why should i remove a natural protection against oxidation and replace it with a chemical one that gives me a headache? less sulphate more preservation of CO2, cautious at the time of bottling - the quantity of sulphate at bottling when the wine is racked from different casks and put together, regardless of lab analysis, i taste the impact of sulphate on one and tailor to each vintage of different phenolic maturity the amount of sulphate
the green character of controversial 2004 was due to sulphate, its coming back from 2003 after the harvest of which there was a late attack of odium (not mildew) likes the heat can only be killed by sulphate, quantity was already enormous - spraying after fact is too late for which the amount used in 10X than would have called for

in spring, so a lot left on vine by harvest (how was the phenolic ripeness??)
some people due to arrogance (that they can change nature) used extended period of cold maceration but it was with more sulphate! but the wine was NOT tasting green during élevage when wine critics tasted there weren't much green but it happened after bottling (too much sulphate then), still not able to quantify the amount of sulphate absorbed by barrels vs those used in winemaking, but if you sprayed in spring, all could have been avoided
did the green notes drop over time in bottle? some bottles dropped big time because free sulphate dropped but it varies plot by plot domaine by domaine
even if you are careful, your neighbor's could contaminate yours
2006 vintage: JMF is massive lover of 2006, always wins over 2005 which was made for long run
2006: tiny berry with great acidity. in July 2006 same heat as in 1976 (amazingly warm vintage) so dry and hot that the berries are small but throughout veraison in August was so cold so the acidity was kept, very rare as usually 2 scenarios: small berry from sun, heat, no rain, great concentration but lacking acidity; cloudy summer with rain, diluted big berry, good acidity but lacking concentration. Such were only 2006 and 2010 (freshness! "very difficult to create this precision of fruit and the freshness", sometimes it's the simpler 2010s villages, 1er cru, showing well delicious; in JMF's words "aromatics are crystalline, the purity of crystal") the remarkable thing of 2010 is that technically its pH/lab analysis/acidity is the same as 2008 its just its such great phenolic maturity and bright acidity. 2010 will stay in memory for a long time.
2008 vintage: difficult birth, weather of the summer was like the 1970s "a vintage of 70s coming back to visit us", tight acidity, don't touch for at least 15 years

went to wine school, did intern in 1988 with Henry Mayer,
did vintage with father 1989, 1990, 1991, 1992
applied and worked in Domaine Drouhin in Oregon in 1993
my father born in 1943 right after war belong to the sacrifice generation - they did the job by obligation not by choice, not passionate really, so he's not really a lover of wine not commenting much
evolution of Burgundy: old days - weekdays in vineyards, weekends promote/taste with customers from Switzerland, Belgium, Paris; Burgundians are worst in marketing but with exploding export markets more labeling/marketing effort over time and having people around the world; new generation of growers 20 years ago, 10 years ago new wave of winemaking
Friends and ties within the community of winemakers sharing knowledge and experience
99% production exported: it wasn't first choice at all mostly because French outlets ask you to send samples to be tasted among thousands of other samples whereas importers/tasters/critics from other countries come to cellar to taste and understand the underlying stories, which JMF much preferred, never sent samples but happy to receive in the cellar
Rather unknown in Burgundy, contrary to the export market like US
Effect of dissolved SO₂: you shook up a bottle to let the CO₂ rise to top the remaining wine showed greater purity/precision of fruit, the spritz character is unique to you (and few others working on granite soils), how you tried to preserve CO₂
> my strong conviction is the aging ability depends on not only tannin, acidity, the CO₂ is a third component our ancestors used; the pigment of wine over time with CO₂ it takes a pink color so if more extraction is desired you need to provide more eg Michelle Roulot advising micro-oxygenation (O₂ 100%) making the color much darker during fermentation and after bottling but to compensate you use more sulphate the old vintages before all these were of much lighter color due to more CO₂
I was able to preserve more CO₂ (though just the natural amount) with my own bottling line since most bottling companies get rid of CO₂, essential to pay attention when bottling - so I use little sulphate besides CO₂ so decanting young wines is recommended
when bottling, the machine squeezes the cork to put into bottle which releases nano grams of molecules of parasite?? into your bottles right away, by doing it you understand it
corks last over 20-30 years have been sprayed by silicon and paraffine (just to make it easier to open), the side touching the wine was dipped into the marc of Burgundy (distilled) to kill the bacteria; a little of paraffine was used to wipe the stainless steel presses in cellar to sanitize, which agitated skins so ever since much reduced the paraffine used so the corks are kinda difficult to get out...
those who influenced your work: in Oregon a friend told a Chinese proverb: a lion trying to imitate another lion is nothing unlike a monkey - just be yourself