



## KERMIT LYNCH WINE MERCHANT

### JEAN FOILLARD

Country: France

Region: Beaujolais

Appellation(s): Morgon, Fleurie

Producer: Jean Foillard

Founded: 1981

Annual Production: 2,500 cases

Farming: Organic

Website: N/A



Jean and Agnès Foillard took over his father's domaine in 1980, and soon thereafter began to make Kermit Lynch customers very happy. Most of their vineyards are planted on the Côte du Py, the famed slope outside the town of Villié-Morgon and the pride of Morgon. These granite and schist soils sit on an alluvial fan at the highest point above the town and impart great complexity. However, great real estate is not the only key to Foillard's success. Early on, Jean began to follow the teachings of Jules Chauvet, a traditionalist who defied everything that the more commercial brands were touting in the region. Jean and three other local *vignerons*, Marcel Lapierre, Jean-Paul Thévenet, and Guy Breton, soon joined in on the movement. This Gang of Four, as Kermit christened them, called for a return to the old practices of viticulture and vinification: starting with old vines, never using synthetic herbicides or pesticides, harvesting late, rigorously sorting to remove all but the healthiest grapes, adding minimal doses of sulfur dioxide or none at all, and refusing both chaptalization and filtration. The end result allows Morgon to express itself naturally, as it should be without the bubblegum and banana aromas of so many other Beaujolais available today. Its rustic structure, spicy notes, and mineral-laden backbone are what real Morgon is all about.

This estate comprises nearly fourteen hectares. Foillard's Morgons are deep, structured, and complex, with a velvety lushness that makes them irresistible when young despite their aging potential. Jean raises his wines in older barrels sourced from top estates in Burgundy, a logical decision for someone crafting Gamay in a Burgundian style. It is the passion and dedication of *vignerons* like this that have brought pride back to the *crus* of the Beaujolais.



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### JEAN FOILLARD (continued)

<u>Wine</u>	<u>Blend</u>	<u>Vine Age</u>	<u>Soil Type</u>	<u>Vineyard Area*</u>
Beaujolais Nouveau	Gamay	40-60 yrs	Sand	4 ha
Morgon <i>Côte du Py</i>	Gamay	10-90 yrs	Schist, Granite, Manganese	
Morgon “Cuvée Corcelette”	Gamay	80 yrs	Sandstone	8.6 ha
Morgon “3.14”	Gamay	100 yrs	Schist, Granite, Manganese	
Fleurie	Gamay	45-50 yrs	Pink sandstone	1 ha
Morgon <i>Les Charmes</i> Eponym’	Gamay	45-50 yrs	Granite	1.5 ha

\* “ha”=hectares; one hectare equals roughly two and a half acres

### VITICULTURE / VINIFICATION

- Vineyards are farmed organically
- Highly selective hand harvesting
- Traditional, whole cluster fermentation lasts from 3-4 weeks
- Morgon *Côte du Py*, Morgon “3.14”, Fleurie, Morgon *Les Charmes* Eponym’ aged for 6-9 months in used oak barrels
- Morgon “Cuvée Corcelette” aged for 6-9 months in used oak barrels and one 30-hectoliter *foudre*
- Barrels are minimum 2 years old
- Unfiltered and with no added SO<sub>2</sub> during vinification
- Morgon *Les Charmes* is sourced exclusively from the *Les Charmes* vineyard, the highest altitude *lieu-dit* in the appellation
- Fleurie is sourced from two *lieu-dits*: Grille-Midi and Champagne



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### JEAN FOILLARD (continued)

#### MISCELLANEA

*Of all the disciples of Jules Chauvet, Jean Foillard is the most likely to succeed in the practice of using very little SO<sub>2</sub>, without having his wines act capriciously at the slightest change in atmospheric pressure. His wines possess magnificent body and give aromas of a unique purity and grace.*

La Revue de France

*There is something no-nonsense and straightforward about Foillard's wine. It seems to say, let's cut straight to deliciousness. Deliciousness with class. It has a wonderful texture going down. The finesse from start to finish seems almost offhanded.*

Kermit Lynch