



WINEMAKER

Olivier Jouan

FARMING

Organic

VARIETALS

Pinot Noir

ABV

13%

AVAILABLE SIZES (L)

0.750



Domaine Olivier Jouan

Bourgogne Haute-Cotes de Nuits

FRANCE, BURGUNDY, CÔTE DE NUITS



WINERY OVERVIEW

Sixth-generation Morey-Saint-Denis grower Olivier Jouan became the first in his family to make wine commercially in 1999 after completing studies at the Lycée Viticole (aka La Viti) in Beaune. Even as a teenager, he knew the family domaine was worthy of its own label, as he watched respected négociants such as Bouchard and Drouhin line up each year to buy grapes from his father.

Needing space for production, Olivier and his lovely wife Isabelle moved into a 17th century home with a perfect cellar nestled back into the Hautes Côtes de Nuits. Olivier is a one-man operation and if you need to find him, you know where to look, as his labor-intensive natural vineyard regimen is year-round. Olivier works his vines by hand organically, but has no interest in attaining any bureaucratic validation. He takes several measures to limit yields and intensify the concentration and Pinot expression of each individual terroir, including green harvesting in summer and a making a strict selection at picking time.

Olivier has parcels in two Morey-Saint Denis 1er Crus, Ruchots and Riotte (next to Hubert Lignier's plot), and an acre of Grand Cru Charmes-Chambertin. And his old-vine parcel in the Chambolle-Musigny lieu-dit Les Bussières (just across border from Morey 1er Cru La Bussière) is worthy of 1er Cru status. The Jouan Hautes Côtes de Nuits from 40-year-old vines has remarkable depth for the appellation and is an incredible value.

VINEYARD

17.9 acres total: Bourgogne Hautes Côtes de Nuits: 13.6 acres (average 50 years-old), Morey-Saint-Denis Village: 0.6 acres, Chambolle-Musigny Les Bussières: 1.24 acres (planted in 1951, '61 and '76), Morey-Saint-Denis 1er Cru La Riotte: 0.74 acres (average 50 years with oldest vines from 1925), Morey-Saint-Denis 1er Cru Les Ruchots: 0.74 acres (average 50 years-old), and Charmes-Chambertin Grand Cru: just under 1 acre. Multi-strata limestone soils with marls rich in marine fossils.

TERROIR

Multi-strata limestone with marls rich in marine fossils.

VITICULTURE

13.6 acres (average 50 years-old). Manual harvest with strict triage to sort out grapes not reaching optimal ripeness Green harvest conducted in summer to limit yields. 30 to 35 hectoliters/hectare on average.

VINIFICATION

Pneumatic press. Approximately three-week cuvaison for maximum extraction. Minimal racking and no fining or filtration.

AGING

Élevage in combination of new, second and third-year barrels.

