

# DOMAINE OLIVIER JOUAN

CÔTE DE NUITS



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 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 the 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.

## DOMAINE FACTS

<b>VINES &amp; WINES:</b>	18.9 acres total Bourgogne Hautes Côtes de Nuits: 13.6 acres (40-year-old vines) Morey-Saint-Denis Village: 0.6 acre Chambolle-Musigny Les Bussières : 1.24 acres (planted in 1951, '61 and '76) Morey-Saint-Denis 1er Cru Riotte: 0.74 acre (40-year-old-vines) Morey-Saint Denis 1er Cru Ruchots: 0.74 acre (40-year-old-vines) Charmes-Chambertin Grand Cru: just under 1 acre
<b>SOILS:</b>	Multi-strata limestone with marls rich in marine fossils
<b>HARVEST:</b>	Manual harvest with strict triage to sort out grapes not reaching optimal ripeness
<b>YIELDS:</b>	30 to 35 hectoliters/hectare on average
<b>VINIFICATION &amp; ELEVAGE:</b>	100% destemming. Pneumatic press. Approximately three-week cuvaison with daily punching down. Élevage of approximately 12 months in combination of new, second and third-year barrels with maximum one-third new oak for Grand Cru Charmes-Chambertin and 1er Crus. Minimal racking and no fining or filtration.
<b>ANNUAL PRODUCTION:</b>	36,000 bottles / 3,000 cases total

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