

# Jean-Philippe Fichet



## TECHNICAL INFORMATION

Jean-Philippe Fichet has assembled this Meursault-based domaine parcel by parcel over two decades. Viticulture and vinifications aim to capture terroir, delineation, and minerality in the wines. Viticulture is “lutte raisonnée” (reasoned organic). Jean-Philippe aims to know his vines, and to work with them to find a healthy equilibrium. He eschews chemical fertilizers, herbicides or pesticides. All whites except Aligote and Bourgogne Blanc go through malo in barrel. Bâtonnage is limited depending on the health of the lees and the nature of the vintage. A six-year barrel rotation is employed, with only a few wines (in top vintages) seeing more than 15% new wood. Harvest is by hand.

**Established:** 1981

**Proprietor/Winemaker:** Jean-Philippe Fichet

**Appellation:** Burgundy

**Soils:** Variations of marl (limestone clay).

THE WINES	Vineyard & Grapes	Winemaking	Average Production
<b>Bourgogne Aligoté</b>	Mostly from the village of Meursault from a parcel planted in 1991.	Fermented in stainless steel tanks before ~12 months of aging in cement tanks.	250 cases
<b>Bourgogne Blanc</b>	From three parcels in the village of Meursault with average vine age exceeding 50 years.	Fermented in stainless steel tanks before ~12 months of aging in cement tanks.	350 cases
<b>Bourgogne blanc “Vieilles Vignes”</b>	Two parcels of 35 to 75-year-old vines in Meursault; Les Millerands and Les Pellands which abuts <i>1er cru</i> Charmes.	Fermentation in stainless steel before a gentle 18-month élevage in barrel.	350 cases
<b>Meursault blanc</b>	Assembled from five plots; Les Clous, Le Limozin, Les Criots, Les Crotots, and Les Chaumes de Narvaux. The vast majority are from 20-70 years of age.	Fermentation in stainless steel before a gentle 18-month élevage in barrel.	350 cases
<b>Meursault “Le Meix Sous le Chateau”</b>	A half hectare of vines on a steep west-facing vineyard in the town center. Vines planted in 1955 and 1965.	Fermentation in stainless steel before a gentle 18-month élevage in barrel.	200 cases
<b>Meursault “Les Gruyaches”</b>	A small parcel of 80-year-old vines at the base of Charmes. Fichet added drainage in the late-1990s to limit vigor. Vines planted in 1930.	Fermentation in stainless steel before a gentle 18-month élevage in barrel.	125 cases

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THE WINES	Vineyard & Grapes	Winemaking	Average Production
<b>Meursault “Les Chevalières”</b>	Two sloping plots of vines planted between 1930 and 1976. Les Chevalières faces northeast and has very shallow, rocky soils.	Fermentation in stainless steel before a gentle 18-month élevage in barrel.	400 cases
<b>Meursault “Le Tesson”</b>	A northeast-facing parcel located at the same elevation and in similar soils to Meursault’s most famous <i>premier crus</i> . Vines planted between 1949 and 1976.	Fermentation in stainless steel before a gentle 18-month élevage in barrel.	400 cases
<b>Puligny-Montrachet 1er cru “Les Referts”</b>	Fichet’s only Puligny- Montrachet parcel was planted in 1963.	Fermentation in stainless steel before a gentle 18-month élevage in barrel.	100 cases