FOURNIER
PÈRE & FILS

SINGLE VINEYARD CUVÉES

LES BOUFFANTS
SANCERRE BLANC AOP

LES MONTS DAMNÉS
SANCERRE BLANC AOP

CLOS DU ROC
SANCERRE BLANC AOP



'Single vineyard' wines are the essence of Domaine Fournier Père et Fils' philosophy.

They are selected based on precise knowledge of our terroirs. Only these parcels with exceptional 'climates' are selected.

Equivalent to a 'Grand Cru' in Burgundy, we have decided to isolate them and cultivate them with the greatest attention.

The volumes produced each year depend on the vintage.

Grape variety Sauvignon Blanc
Serving temperature 10 to 12°C
Ageing potential 6 to 10 years

The Clos du Roc stems from the famous and ancient Saint-Satur Abbaye circa 1450. Located on a steep south facing flinty hill, it is one of the most beautiful plots of the Sancerre appellation. The vines get the maximum sunlight and grow sheltered from the cold winds, protected by the forest 'Bois de Charne' located just above the vineyard.

WINEMAKING & AGEING

The 'Clos du Roc' is harvested with care, at perfect maturity. The extraction of the juices is done at low pressure before the cold storage on its fine lees for 6 to 8 days prior to the start of the fermentation. The juices are fermented at low temperature and then aged on their fine lees for 10-12 months with a weekly batonnage to reveal all the richness and the complexity of this beautiful vineyard.

FOOD PAIRING

The Clos du Roc is grown on the famous Silex (flint) terroir, its freshness and its minerality are the perfect match with seafood. Clos du Roc will compliment your most subtle dishes like asparagus and fish tartare, cooked in a courtbouillon or marinated.

TASTING NOTES

Pale gold colour with white reflections. The nose reveals smoky notes, followed by citrus fruits such as grapefruit and yuzu. Fresh and fruity on the palate, with quince complemented by delicate bitter citrus flavours such as pink grapefruit. The fresh finish is persistent and elegant.

VINTAGE 2023

From these Saint-Satur flints, we selected 1.5 ha at the top of a 2.5 ha parcel. This is one of the first plots of Sauvignon Blanc we harvested for the 2023 harvest. The aromas of flint are clearly present, with a classic structure on the palate for wines from this parcel **Harvest date** 21/09/2023

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