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

Our Bouffants single vineyard is located on one of the best 'Caillottes' terroirs of the Sancerre appellation. It is a south facing, gentle slope, made of clay soil covered with small white limestone stones that reflect the sun's rays on the grapes and thus hasten the grape maturity.

WINEMAKING & AGEING

Our Les Bouffants vineyard is harvested with care, at perfect maturity. The extraction of the juices is done at low pressure before the cold storage on it's fine lees for 6 to 8 days prior to the start of the fermentation. The juices are fermented at low temperatures 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 delicacy and elegance of Les Bouffants are a delight with a Dover sole on its mashed potatoes with white truffle emulsion.

TASTING NOTES

Very bright pale gold colour. Floral and fruity on the nose with notes of citron, pear and quince. Fresh on the attack, fleshy on the palate, with generous ripe fruit flavours complemented by saline notes and a very pleasant bitterness. The fruit-driven finish is persistent displaying a subtle mineral.

VINTAGE 2023

Situated in the heart of the Sancerre vineyards, between Verdigny and Chavignol, the Bouffants plot faces due south. In our ongoing quest to express our terroirs, we let limestone take centre stage here. 2023 is a vintage in which soils expressed themselves early on in terms of aromas. Ageing on fine lees allowed us to fine-tune the very fine balance on the palate.
Harvest date 14/09/2023

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