

**TERROIRS SELECTION**

**SILEX**  
SANCERRE BLANC AOP

**CAILLOTES**  
SANCERRE BLANC AOP

**TERRES BLANCHES**  
SANCERRE BLANC AOP

**MARNES  
KIMMÉRIDGIENNES**  
POUILLY-FUMÉ AOP

**Domaine Fournier Père & Fils  
pursues its mission of revealing  
these terroirs for sommeliers  
and wine lovers.**

**Our terroirs selection range  
reveals the nuances and the  
style of 4 Terroirs curated from  
our finest Sancerre and Pouilly-  
Fumé vineyards.**

**They easily distinguish  
themselves by their aromatic  
intensity and their complexity.**

Grape variety Sauvignon Blanc  
Serving temperature 10 to 12°C  
Ageing potential 4 to 12 years



The 'Caillottes' soil is made of small limestone pebbles mixed with clay and dating from the Kimmeridgian era (Oxfordian Jurassic). The white pebble stones now cover most of the vineyard ground, hastening the grapes maturity through the reflection of the sunlight into the vines. This Terroir is known for its aromatic intensity and airy wines.

**WINEMAKING & AGEING**

This is an 'early-ripening' soil thanks to the sunrays reflected from the white pebbles on the ground into the vines. The grapes are delicately pressed in a pneumatic press. Prior to the fermentation, the terroir expression is maximized by an extended contact between the clear juice and the fine lees. A cold temperature fermentation ensures a slow fermentation that reveals the complexity. The aging on fine lees for 8 months refines the style and magnifies the balance.

**FOOD PAIRING**

We recommend this terroir selection with a Niçoise salad, with baked aubergines-tomatoes or with Thai 'cuisine'.

**TASTING NOTES**

With its pale color and subtle nose, the Caillottes is a delicate wine. A typical expression of the Sancerre Blanc style, this cuvée is refreshing, unctuous and lifted by citrus aromas. The palate lingers on a long mineral and aromatic finish.

2016 Concours Mondial du Sauvignon (Vintage 2018) - Argent  
2016 Decanter (Vintage 2018) - Bronze