

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 'Silex' terroir produces the most sought-after Sancerre thanks to their elegance and their intense minerality. Located alongside the Loire river, it is a very 'early-ripening' soil. The flint stones accumulate heat from the sun during the day and radiate at night which accelerate the maturity of the grapes.

WINEMAKING & AGEING

The grapes are picked very early in the season. They 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

Thanks to its great minerality, the Silex shines with delicate seafood, lobsters or capon magro. This cuvée is a great match with your best 'gourmet' dishes.

TASTING NOTES

Silex proudly displays the elegance and the mineral nuances of its soil. The mouthfeel texture compares to lemon sorbet sensations. The minerality is precise, intense and complemented by a hint of gooseberry and lime flavors.

2017 - Wine Enthusiast - 92pts (Vintage 2015) / 2017 - Concours des Vins ELLE à table - Or (Vintage 2014) / 2016 - Wine Enthusiast - 92pts (Vintage 2014) / 2016 - Wine Spectator - 91 Points (Vintage 2014)