

## 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



Terres Blanches is a 'late-ripening' terroir made of thick clay layers intertwined with flat, white limestone stones. This terroir is rich in fossils and white stones that have the particularity of whitening while drying in the sun. The Terres Blanches terroir gives a strong aromatic concentration, tension and ageing potential to the wines.

### WINEMAKING & AGEING

This terroir is harvested late in the season, its unique clay concentration results in a slower ripening of the berries. 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 ageing on fine lees for 8 months refines the style and enhance the balance.

### FOOD PAIRING

Enjoy our Terroir cuvée with dishes like grilled prawns and fried smelt. After 4 or 5 years, pair it with more complex dishes such as a roast turbot or creamed poultry.

### TASTING NOTES

Tense, mineral, precise, our Terres Blanches is a treat for all Sauvignon Blanc lovers! The nose reveals persistent boxwood and blackcurrant bud aromas. The palate is a masterpiece of concentration and length.

2018 - Decanter - Argent 91pts (Vintage 2016)

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