


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 4 to 12 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 its 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

Les Bouffants has a fine, fresh and elegant nose with smoky notes. The bouquet is generous, balanced and acidulous with citrus notes with lots of freshness. This Sancerre stands out by its elegance.