FOURNIER
PÈRE & FILS

TERROIRS SELECTION

SILEX
SANCERRE BLANC AOP

CAILLOTTES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE BLANC 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

The limestone soils absorbed the powerful energies of the sun so as to reflect them back to us in this truly unique wine. The dense nose offers fruity notes of peach and mango. The ethereal palate reveals a joyful ballet of citrus notes. The limestone soils have imparted a sensation of lightness to the mouthfeel. Notes of lime linger on the finish resulting in a graceful sensation of balance.

VINTAGE 2020

Exceptional freshness was what we were looking for in our Caillottes in 2020. This meant no leaf stripping and only light trimming so as to protect the fruit from the sun and retain freshness in the vine stock. **Date of the harvests:** 1 September 2020

DOMAINE FOURNIER PÈRE & FILS I VIGNERON À VERDIGNY DEPUIS 1926 I Route de la Garenne - Chaudoux - 18300 VERDIGNY
+33 02 48 79 35 24 I pierre.silex@fournier-pere-fils.com I www.fournier-pere-fils.com