FOURNIER
PÈRE & FILS

TERROIRS SELECTION

SILEX
SANCERRE BLANC AOP

CAILLOTTES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE ROUGE AOP



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

Our terroirs selection range reveals the nuances and the style of 3 Terroirs curated from our finest Sancerre vineyards.

They easily distinguish themselves by their aromatic intensity and 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

Pale hue with light white tinges. The nose exudes white flowers and citrus notes such as lemon and grapefruit intertwined with swathes of freshly picked almonds. The palate is rich and fresh with a silky texture and excellent balance. Mouthwatering notes of white chalk linger on the delicate finish.

VINTAGE 2021

2021 was less sunny than 2020 and the white limestone soils enabled us to preserve an intensely chalky and rich style. Our aim as always with this wine was to achieve a wide and full palate and 2021 was certainly no exception.
Harvest date : 30 September to 2 October 2021

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