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 yellow hue with green glimmers. The expressive nose exudes notes of brioche, white flowers and a subtle iodised character. The attack is dense, floral and fruity with aromas of citrus fruits, plum and nectarine. There is this sensation of literally biting into juicy, ripe fruits. The finish is beautifully persistent, slightly chalky and structured by delicate notes of spice.

VINTAGE 2022

This wine is made from a blend of different Caillottes parcels and is always the first ready to be tasted. The 2022 vintage reflects the expressive side of Caillottes as well as exceptional balance. The palate is richer and more chalky than the 2021 vintage.

Harvest date 13/09/2022

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