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 6 to 10 years

The Clos du Roc stems from the famous and ancient Saint-Satur Abbaye circa 1450. Located on a steep south facing flinty hill, it is one of the most beautiful plots of the Sancerre appellation. The vines get the maximum sunlight and grow sheltered from the cold winds, protected by the forest 'Bois de Charne' located just above the vineyard.

WINEMAKING & AGEING
The 'Clos du Roc' 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 temperature 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 Clos du Roc is grown on the famous Silex (flint) terroir, its freshness and its minerality are the perfect match with seafood. Clos du Roc will compliment your most subtle dishes like asparagus and fish tartare, cooked in a court-bouillon or marinated.

TASTING NOTES
The Clos du Roc 2019 discloses a crystal clear hue with subtle lime green glimmers. The nose will entice you with its aromas of cedar and limoncello and is sure to leave a lasting impression. The palate is clean and direct with a persistent minerality and subtle acidity that gives the wine energy and underpins the lemony texture.

VINTAGE 2019

The 2019 vintage offered ideal conditions for these flint soils. The early ripening nature of this terroir, combined with the gentle pace of the growing season, resulted in optimum ripeness very early on. **Date of the harvests:** 16 September 2019

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