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 courtbouillon or marinated.

TASTING NOTES

Pale yellow hue and nose disclosing delicate smoky notes which evolve towards white pepper and bergamot. Elegant mouthfeel with a taut yet soft structure and juicy notes of pear and bergamot. The palate reveals a restrained strength that lingers on the long and delicate finish.

VINTAGE 2021

This wine is grown in an iconic flint parcel in Sancerre. This parcel is generally harvested early in order to preserve the tension and minerality that we seek from flint soils. 2021 was no exception to the rule.
Harvest date : 29 September 2021

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