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

Our Bouffants single vineyard is located on one of the best 'Caillottes' terroirs of the Sancerre appellation. It is a south facing, gentle slope, made of clay soil covered with small white limestone stones that reflect the sun's rays on the grapes and thus hasten the grape maturity.

WINEMAKING & AGEING

Our Les Bouffants vineyard is harvested with care, at perfect maturity. The extraction of the juices is done at low pressure before the cold storage on it's fine lees for 6 to 8 days prior to the start of the fermentation. The juices are fermented at low temperatures 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 delicacy and elegance of Les Bouffants are a delight with a Dover sole on its mashed potatoes with white truffle emulsion.

TASTING NOTES

Pale in colour with yellow glimmers. The nose is already expressive and floral with notes of white flowers, green apple and pear. The palate exudes juicy pear and fruits in syrup. The finish offers exceptional length and similar notes of fresh fruits such as white peach, nectarine and pineapple.

VINTAGE 2022

This south-facing Caillottes parcel lies between the villages of Verdigny and Chavignol and our aim here was to allow the terroir to really speak for itself. 2022 gave us exceptional balance on the palate and we therefore opted for minimal stirring of the lees. The 2022 combines the richness of 2020 and the freshness of 2021. Balance is the byword for the 2022 vintage.
Harvest date 09/09/2022

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