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 'Les Monts Damnés' single vineyard is the most famous 'Grand Cru' of the Sancerre appellation. Grown on 'Terres Blanches' terroir, we cultivate our vineyard with the utmost care. Les Monts Damnés is the vineyard with the highest altitude (436meters) of our Domaine, it is always very windy and produces year in year out perfectly healthy grapes.

WINEMAKING & AGEING

Our Monts Damnés 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

Thanks to its length and velvet on the palate Les Monts Damnés is best revealed with a pike in white butter or with a risotto with porcini mushrooms, some scallops or a lemon turbot fish.

TASTING NOTES

This wine offers a pale yellow hue and enticing nose of white fruits (mirabelle plum, peach, pear). The palate is mineral, fruity and bears all the hallmarks of what is one of the finest 'climats' of the appellation. Elegant, chiseled and remarkably intense.

VINTAGE 2019

2019 was a sunny, early ripening vintage and the growing cycle began early in spring. The Terres Blanches (late ripening limestone terroir) therefore reached optimum ripeness in mid-September. **Date of the harvests:** 14 September 2019

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