FOURNIER
PÈRE & FILS

TERROIRS SELECTION

SILEX
SANCERRE BLANC AOP

CAILLOTTES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE BLANC AOP



Domaine Fournier Père & Fils pursues its mission of revealing these terroirs for sommeliers and wine lovers.

Our terroirs selection range reveals the nuances and the style of 4 Terroirs curated from our finest Sancerre and Pouilly-Fumé vineyards.

They easily distinguish themselves by their aromatic intensity and their complexity.

Grape variety Sauvignon Blanc
Serving temperature 10 to 12°C
Ageing potential 4 to 12 years

The 'Silex' terroir produces the most sought-after Sancerre thanks to their elegance and their intense minerality. Located alongside the Loire river, it is a very 'early-ripening' soil. The flint stones accumulate heat from the sun during the day and radiate at night which accelerate the maturity of the grapes.

WINEMAKING & AGEING

The grapes are picked very early in the season. They 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

Thanks to its great minerality, the Silex shines with delicate seafood, lobsters or cappon magro. This cuvée is a great match with your best 'gourmet' dishes.

TASTING NOTES

These grapes are grown in 100% flint soils resulting in an elegant wine with a decidedly mineral character. The palate is tonic and mouthwateringly fresh with the rich and creamy texture of a lemon sorbet. Unrivaled in terms of its balance and precision.

VINTAGE 2020

2020 was an exceptional year on all fronts. Spring was mild and therefore resulted in early bud burst. The rest of the growing season was also warm and went off without a glitch with ideal conditions for our flint soils.
Date of the harvests: 1 September 2020

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