FOURNIER
PÈRE & FILS

TERROIRS SELECTION

SILEX
SANCERRE BLANC AOP

CAILLOTTES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE ROUGE AOP



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

Our terroirs selection range reveals the nuances and the style of 3 Terroirs curated from our finest Sancerre vineyards.

They easily distinguish themselves by their aromatic intensity and 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

Pale yellow hue and discreet nose offering notes of blackcurrant bud and raspberry which give way to tangerine, quince and fresh pineapple. The palate exudes notes of lemon, lime and grapefruit as well as a taut structure that coats the palate with a silky sensation. Citrus notes and a pleasant bitterness linger on the persistent finish.

VINTAGE 2021

This wine is made from a blend of grapes grown in flint soils stretching from the North to the South of the appellation. The advantage of these soils is that the wine retains an intense citrus character as well as a taut and mineral palate balanced out by the characteristic freshness of Sancerre's flint soils. The Silex 2021 looks set to be one of the great classics. **Harvest date :** 30 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