FOURNIER
PÈRE & FILS

NOS CUVÉES TERROIRS

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

Terres Blanches is a 'late-ripening' terroir made of thick clay layers entertwined with flat, white limestone stones. This terroir is rich in fossils and white stones that have the particularity of whitening while drying in the sun. The Terres Blanches terroir gives a strong aromatic concentration, tension and ageing potential to the wines.

WINEMAKING & AGEING

This terroir is harvested late in the season, its unique clay concentration results in a slower ripening of the berries. The grapes 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 ageing on fine lees for 8 months refines the style and enhance the balance.

FOOD PAIRING

Enjoy our Terroir cuvée with dishes like grilled prawns and fried smelt. After 4 or 5 years, pair it with more complex dishes such as a roast turbot or creamed poultry.

TASTING NOTES

The intensity of the terroir truly comes into its own in this wine with its pale hue, silver tinges and intense nose that bears all the hallmarks of the terroir. The palate is rich yet restrained and the nuances of the terroir are expertly mastered. This sun-drenched vintage takes us to new aromatic heights.

VINTAGE 2020

The Terres Blanches parcels thrived in this exceptionally warm and sunny vintage and reached optimum ripeness very early on. The resulting wines are astonishing in terms of their aromatic complexity. **Date of the harvests:** 16 September 2019

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