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

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 magnifies 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

Pale gold colour with white reflections. The initially discreet nose opens with notes of acacia flowers and citrus blossom. White fruit then emerge, along with hints of vanilla and cream. The attack is round and full, with floral and fruity notes offering a smooth mouthfeel, structured by freshness and minerality. The finish is persistent, delicately spicy and subtly tannic.

VINTAGE 2023

In 2023, the Terres Blanches grapes were harvested last, a long time after the first parcels had been picked. The grapes were very healthy. The Terres Blanches 2023 expresses its aromas considerably earlier than in previous years, all the while retaining the structure so characteristic of the terroir.

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