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 golden hue and discreet nose revealing white flowers, quince, citrus fruits and white pepper. The palate is powerful, well structured and beckons the world of gastronomy. Mandarine and peach intertwine with Nashi pear, pineapple and a hint of white pepper. The strength of the wine is underpinned by a delicate acidic backbone. The finish is long with a pleasant hint of bitterness.

VINTAGE 2021

We know that wines grown in white limestone soils are more austere in their youth, primarily on an aromatic level. Our priority with this wine was to focus on its strength and structure. The 2021s are in keeping with this wine's classic profile. **Harvest date :** 30 September 2021

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