FOURNIER
PÈRE & FILS

TERROIRS SELECTION

SILEX
SANCERRE BLANC AOP

CAILLOTTES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE ROUGE AOP



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.

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.

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

Yellow hue with white glimmers. The discreet nose opens up gradually with a medley of yellow citrus fruits (lemon and bergamot) complemented by blackcurrant bud, Szechuan pepper, pineapple and white peach. The palate is powerful and rich with enticing aromas of ripe fruits, plum, nectarine and white peach which evolve towards green apple and pear. Citrus fruits such as pomelo combine with a pleasant bitterness on the long finish.

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

VINTAGE 2022

In late August we noticed that there was a strong disparity between the ripening of the terroirs. The vines planted in white soils seemed to be thwarted by the lack of water and the grapes did not taste as we wished them to. Our patience was required. The rainfall during the harvests enabled ripening to resume and we were therefore able to harvest at optimum ripeness. This white limestone terroir is always characterised by wines with a very dense and powerful structure and the 2022 vintage is certainly no exception. **Harvest date** 16/09/2022

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