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 'Caillottes' soil is made of small limestone pebbles mixed with clay and dating from the Kimmeridgian era (Oxfordian Jurassic). The white pebble stones now cover most of the vineyard ground, hastening the grapes maturity through the reflection of the sunlight into the vines. This Terroir is known for its aromatic intensity and airy wines.

### WINEMAKING & AGEING

This is an 'early-ripening' soil thanks to the sunrays reflected from the white pebbles on the ground into the vines. 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 aging on fine lees for 8 months refines the style and magnifies the balance.

### FOOD PAIRING

We recommend this terroir selection with a Niçoise salad, with baked aubergines-tomatoes or with Thai 'cuisine'.

### TASTING NOTES

Very pale colour with silver reflections. The open nose releases notes of lemon blossoms and lemongrass, soon joined by bergamot and pineapple. The clean attack gives way to a full, fruity palate (pear and nashi), structured by fine chalky accents. The lingering finish is characterised by fruit and freshness.

## VINTAGE 2023

The grapes harvested for the Caillottes cuvée are mainly sourced from plots located in Verdigny and Saint Satur. We blended several vats offering different profiles, vinifying them to allow the limestone terroirs to express their full potential. 2023 is a generous vintage offering a beautiful chalky expression.

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