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.

The 'Silex' terroir produces the most sought-after Sancerre thanks to their elegance and their intense minerality. Located alongside the Loire river, it is a very 'early-ripening' soil. The flint stones accumulate heat from the sun during the day and radiate at night which accelerate the maturity of the grapes.

WINEMAKING & AGEING

The grapes are picked very early in the season. They 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

Thanks to its great minerality, the Silex shines with delicate seafood, lobsters or cappon magro. This cuvée is a great match with your best 'gourmet' dishes.

TASTING NOTES

Pale gold colour with white reflections. The expressive nose combines orange blossom, grapefruit and exotic fruit with delicate hints of smoke. The freshness of the citrus fruit contributes a beautiful structure to a chiselled palate, leading to a fine, lengthy finish, marked by a delicate bitterness.

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

VINTAGE 2023

The grapes for our Silex cuvée were among the very first to be harvested. The Silex 2023 have a balance that tends towards liveliness, providing the sharpness we seek in this cuvée.

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