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 '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

The robe is pale with white highlights. The nose reveals a delicate blend of white flowers and bitter orange zest. On the palate, tension and freshness take center stage, carried by notes of green apple and pear, enhanced by a touch of subtly bitter citrus. The long, elegant finish is structured around a beautiful saline minerality.

## VINTAGE 2024

The 2024 vintage perfectly embodies the classic style of this terroir, offering a beautiful aromatic expression, a generous palate, and a juicy texture. From start to finish, the wine remains precise, vibrant, and remarkably intense. A true flinty expression!

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