FOURNIER
PÈRE & FILS

CUVÉES APPELLATIONS

LES BELLES VIGNES
SANCERRE BLANC AOP

LES BELLES VIGNES
SANCERRE ROSÉ AOP

LES BELLES VIGNES
SANCERRE ROUGE AOP

LES DEUX CAILLOUX
POUILLY-FUMÉ AOP

CÔTES DE MOROGUES
MENETOU-SALON BLANC AOP

CÔTES DE MOROGUES
MENETOU-SALON ROUGE AOP

LES SABLONS
QUINCY AOP

LES MARNES
POUILLY-SUR-LOIRE AOP

TOURAINE
SAUVIGNON BLANC AOP



Our Côtes de Morogues cuvée is a benchmark of the appellation. Born on the plateau and clay soil hills of the Moroques village, benefiting from various south and south-east exposures, Pinot Noir and Sauvignon Blanc thrive in this ideal environment.

The Menetou-Salon appellation stretches over a narrow strip of hills starting west of Sancerre and going up to the north east of the Bourges city.

The appellation covers 560 hectares of 'Terres Blanches' terroir of south facing hills tucked between the Pays Fort plateau and the Loire river plain.

Menetou Salon enjoys a long lasting history and was mentionned by Jacques Coeur in 1450. The diversity of the Terres Blanches terroir endows a legitimate identity to the Sauvignon Blanc and Pinot Noir.

Grape variety Pinot Noir
Serving temperature 14 to 16°C
Ageing potential 3 to 5 years

WINEMAKING & AGEING

Planted on numerous steep hills with varying sun exposures, our vineyard requires a great deal of attention to get its essence. At harvest time, the daily tasting of the berries in each vineyard enables us to precisely choose the ideal picking date. The grapes are cold-macerated in whole bunches for a week before the alcoholic fermentation starts. The Pinot Noir thrives in Menetou Salon!

FOOD PAIRING

A refined balance of minerality and varietal flavors, our Côtes Morogues will compliment your veal cutlet with eggplant, chicken tagines or cheeses such as livarot or mimolette

TASTING NOTES

An intense peony red. The nose is expressive with notes of rose and violet mingled with blueberry and blackcurrant. The first palate is fresh and well-structured, with silky tannins. The wine has a lovely texture with aromas of peach and plum, and a long finish on delicately toasted notes.

MILLÉSIME 2022

The vines for this wine are planted on the Kimmeridgian marl around Morogues. 2022 is an outstanding vintage, but more difficult than we had thought. There was excellent ripeness with good balance from the beginning, but we had to work all through winter with 3 to 4 months in barrel to allow the wine to open up and reveal all its qualities. In the end we obtained magnificent colour, with great balance and abundant fruit. A great classic Menetou-Salon.

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