FOURNIER
PÈRE & FILS

APPELLATIONS CUVÉES

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



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

Bright ruby colour. The open nose reveals notes of hawthorn and red and black fruit, soon accented by a hint of menthol and black pepper. The delicately structured palate combines supple tannins with a freshness that carries the flavours of fresh red fruit. The persistent finish is suave and fruity.

VINTAGE 2023

The vines used to produce this cuvée grow on Morogues Kimmeridgian marls. We found 2023 to be an excellent year, but more difficult than we had expected. We had excellent ripeness and balance right from the start, but had to work through the winter and leave the wine in wood for 3 to 4 months to allow it to open up and reveal all its qualities. In the end, we achieved beautiful colour and balance, with lots of fruit. This is a really fine example of a classic Menetou-Salon.

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