FOURNIER
PÈRE & FILS

LOIRE 'MMM' CUVÉES

SAUVIGNON BLANC
IGP VAL DE LOIRE

CHENIN BLANC
IGP VAL DE LOIRE

PINOT NOIR ROSÉ
IGP VAL DE LOIRE

PINOT NOIR
VIN DE FRANCE



Our 'Val de Loire MMM' cuvées is the ideal marriage between our Loire region and some world famous varietals.

Thanks to our expertise acquired in the greatest Loire appellations, we can offer you some high level, sophisticated and charming Loire cuvées.

Our production standards are on par with the greatest Loire appellations, our requirement level is very high so that our Val de Loire cuvées will surprise you, seduce you and accompany you everyday.

Grape variety Pinot Noir
Serving temperature 8 to 10°C
Ageing potential 2 to 3 years

Made from 100% Pinot Noir vines aged between 10 to 15 years old, the vineyard grows on a soil subtletly balanced between layers of clay and layers of rocky sand. The Pinot Noir flourishes in the mild Loire climate, necessary to the grape's maturity.

WINEMAKING & AGEING

In order to keep the aromatic potential of the grapes, the harvest is done early in the morning when the temperatures are at the lowest. Pressing is done at a low pressure to get the lightest pink color, as an invitation to delicacies. Fermentation takes place during autumn to preserve its delicate colour. It is bottled the winter following the harvest.

FOOD PAIRING

A great refreshing drop, our Loire Rosé will perfectly compliment your summer meals with friends at a BBQ.

TASTING NOTES

Bright coral-pink colour. The nose opens with fresh red fruit notes like strawberry and delicate hints of saffron. The fresh, fruity attack is tinged with exotic spices. The mouth is silky and fresh, with flavours of yellow peach, pear and strawberry. The finish is suave.

VINTAGE 2023

We always aim for lightness in this Pinot Noir rosé. In 2023, the grapes were very healthy and produced an excellent balance between freshness and fruitiness.

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