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 AOC

LES MARNES
POUILLY-SUR-LOIRE AOP

TOURAINE
SAUVIGNON BLANC AOP



The Menetou-Salon appellation stretches on a narrow strip of hills starting West of Sancerre and going up to the North East of the city of Bourges.

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 Sauvignon Blanc
Serving temperature 8 to 10°C
Ageing potential 2 to 4 years

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

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 precisely to choose the ideal picking date. The fermentation of the juices in temperature controlled tanks is followed by the ageing on fine lees (with a weekly batonnage) up to the bottling in the Spring following the harvest.

FOOD PAIRING

Seafood, citronella sea bream or a risotto with large prawns will release the potential of the Côtes de Morogues. Its sophisticated minerality will magnify your most delicate dishes..

TASTING NOTES

Discover the white flower, peach and citrus aromas on the nose. Powerful and yet subtle, the palate is carried by a smooth refreshing tension. Cellar down our Côte de Morogues for a few months to reveal its full potential.

2019 - Concours des Ligers - Argent (Vintage 2018)
2015 - Concours des Vins du Val de Loire à Angers - Bronze (Vintage 2014)

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