

TERROIRS SELECTION

SILEX
SANCERRE BLANC AOP

CAILLOTES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE BLANC AOP

**MARNES
KIMMÉRIDGIENNES**
POUILLY-FUMÉ AOP

**Domaine Fournier Père & Fils
pursues its mission of revealing
these terroirs for sommeliers
and wine lovers.**

**Our terroirs selection range
reveals the nuances and the
style of 4 Terroirs curated from
our finest Sancerre and Pouilly-
Fumé vineyards.**

**They easily distinguish
themselves by their aromatic
intensity and their complexity.**

Grape variety Sauvignon Blanc
Serving temperature 10 to 12°C
Ageing potential 4 to 12 years



Iconic terroir of the appellation, the 'Kimmeridgian Marls' are a soil composed of clay and fossils dating back from more than 160 million years. Deep clays ensure optimal water supply to the vines. This terroir offers powerful aromas and minerals flavours.

WINEMAKING & AGEING

Known as a 'late maturity' terroir, the grapes are harvested in early Autumn (October). The grapes 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

This Terroir Cuvée is a perfect match with a smoked salmon or a risotto with prawns. Its assertive character makes it also the natural companion of a Crottin de Chavignol.

TASTING NOTES

This cuvée seduces with its gold color with green hues. Enjoy the combination of gooseberry and exotic fruit flavors on the nose. The palate displays a chiseled finesse and a staggering intensity.