

Our Villages range is inspired by our Burgundy philosophy.

Each Sancerre and Pouilly Fumé Village expresses various styles that are well known to the local winemakers.

Discover these unique Village styles through our carefully determined selection stemming from both appellations.

> This tasteful journey throughout our different Villages will allow you to understand the terroirs' nuances that you didn't know before.

> > Grape variety Sauvignon Blanc Serving temperature 10 to 12°C Ageing potential 3 to 12 years

Sury-en-Vaux village is nested among the rolling Sancerre hills. Its name translates as the 'smile of the valley' and is renowned for its steely Terres Blanches wines. The multiple hillside exposures as well as its 100% Kimmeridgian marls terroir are a great combination that you have to discover!

WINEMAKING & AGEING

Our Villages cuvées are our rendering of each village style. The vineyards are selected at harvest according to their type of soils and their grape flavors. Each vineyard benefits from the best suited growing techniques for their terroir. The juices ferment at low temperatures in small tanks to favor all the Village nuances. Each tank is aged on fine lees for 6-8 months prior to bottling.

FOOD PAIRING

Sury en Vaux - L' Ancienne Vigne greatly matches the Asian cuisine or river fishes such as a trout dice in gravlax with wasabi mousse.

TASTING NOTES

Enjoy its gold-green color, the nose is dominated by floral notes and passion fruit aromas. The palate is tense, balanced with boxwood and blackcurrant buds aromas. A cellaring wine, renowed for its great regularity over the years.

2015 - Wine Enthusiast - 91pts (Vintage 2014)

DOMAINE FOURNIER PÈRE & FILS | PROPRIÉTAIRE RÉCOLTANT | 7 route de la Garenne - Chaudoux - Verdigny 18300 SANCERRE +33 02 48 79 35 24 | claude@fournier-pere-fils.fr | www.fournier-pere-fils.com