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

Light ruby red with a beautifully bright core. The nose opens up with notes of fresh fruits, raspberry and a touch of menthol. The palate is mouthwatering and delectable with a fruity sensation and exceptional freshness balanced out by delicate tannins. Subtle notes of caramel linger on the fresh finish.

VINTAGE 2021

These vines are planted around the village of Morogues, in the east of the appellation. The weather conditions of the vintage were not easy owing to the drought and we had to be very careful when deciding on the date of the harvest in order to ensure the most healthy grapes possible. Vinification involved the infusion technique so as to extract colour whilst preserving the fruit.

DOMAINE FOURNIER PÈRE & FILS I VIGNERON À VERDIGNY DEPUIS 1926 I Route de la Garenne - Chaudoux - 18300 VERDIGNY
+33 02 48 79 35 24 I pierre.silex@fournier-pere-fils.com I www.fournier-pere-fils.com