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



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

The Kimmeridgian marl soils of Menetou Salon have imparted density and intensity to the wine. A myriad of closely situated terroirs has given our Côtes de Morogues its joyful energy and lively character. Blackberry bud and lime dominate the nose and palate alike. If you're able to be patient then this wine will certainly reward you!

VINTAGE 2021

2021 was a vintage that rewarded the most patient among us. We were required to be on our guard at all times in order to act quickly and keep the foliage and clusters intact. A winemaker's vintage if ever there was one!

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