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 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

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 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

With its striking garnet red hue and evolved nose, this wine reveals ripe notes of blackberry and cherry that are sure to awaken your senses and tastebuds. The silky smooth attack gives way to a well honed structure underpinned by aromas of blueberry and ripe cherry.

VINTAGE 2019

2019 was much warmer than usual in the Loire. The Pinot Noirs are planted primarily in white limestone soils and enjoyed optimum climatic conditions which enabled them to fully express their Loire identities in the finished wines.

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