FOURNIER
PÈRE & FILS

LOIRE 'MMM' CUVÉES

SAUVIGNON BLANC
IGP VAL DE LOIRE

CHENIN BLANC
IGP VAL DE LOIRE

PINOT NOIR ROSÉ
IGP VAL DE LOIRE

PINOT NOIR
VIN DE FRANCE



Our 'Val de Loire MMM' cuvées is the ideal marriage between our Loire region and some world famous varietals.

Thanks to our expertise acquired in the greatest Loire appellations, we can offer you some high level, sophisticated and charming Loire cuvées.

Our production standards are on par with the greatest Loire appellations, our requirement level is very high so that our Val de Loire cuvées will surprise you, seduce you and accompany you everyday.

Grape variety Pinot Noir
Serving temperature 14 to 16°C
Ageing potential 2 to 6 years

The excellence and the great potential of the Touraine and Haut-Poitou terroirs are not a surprise, yet it is always pleasant to discover new gems! The Pinot Noir shines differently when grown and wrought in the Val de Loire. It becomes a pleasure wine, a luxury wine affordable for daily treats!

WINEMAKING & AGEING

We leaf-pluck the Eastern side of each row, then we regularly do a 'green harvest' to help the maturity of the grapes and control production. Only the best grapes are harvested. The fermentation starts after a couple weeks of 'cold maceration' in tanks. The juices are gently punched-down everyday, at winemaker's discretion, during the fermentation. The malolactic fermentation takes place in the spring following the harvest. A very soft filtration is done before wine bottling.

FOOD PAIRING

Our Pinot Noir MMM is the ideal companion for your gourmet meals. It is a perfect match with 'duck breast and apricots' or a calf meat stew with vegetables.

TASTING NOTES

Intense ruby red hue and expressive nose dominated by aromas of fresh red fruits which evolve towards black fruits, blueberry, strawberry and raspberry. The light yet firm tannins bring a refreshing sensation to the intensely fruity palate. The finish is long and fresh with notes of Burlat cherry.

VINTAGE 2022

We wanted to produce a wine with a fresh, fruity and light style. The 2022 vintage displayed optimum ripeness and beautiful grapes which enabled us to produce this absolute treat for the tastebuds!

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