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 'MMM' cuvées is the ideal marriage between our terroirs 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 cuvées.

Our production standards are on par with the greatest Loire appellations, our requirement level is very high so that our MMM 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 with the ulmost care, on the best terroirs. 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
Our MMM Pinot Noir red offers an array of red fruits (cherry, blueberry) on the nose and an incredibly intense attack followed by a rich and velvety smooth tannic structure. The fruit is perfectly balanced and accurately transcribes the beauty of this sun-drenched vintage.

VINTAGE 2020

Our Pinot Noir MMM enjoyed excellent growing conditions during the 2020 vintage. The temperatures were higher than the average which led to dense wines with well honed tannins.

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