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 Val de Loire 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
Deep red hue and remarkably expressive nose offering notes of cherry and fresh red fruits. The palate is silky smooth and enticing with velvety tannins. The finish is fresh and fruity.

VINTAGE 2021

For the MMM we wanted to achieve a fruity, fleshy style of wine with a soft and approachable mouthfeel that gives way to a richer mid palate.

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