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



Made from 100% Pinot Noir vines aged between 10 to 15 years old, the vineyard grows on a soil subtletly balanced between layers of clay and layers of rocky sand. The Pinot Noir flourishes in the mild Loire climate, necessary to the grape's maturity.

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 8 to 10°C
Ageing potential 2 to 3 years

WINEMAKING & AGEING

In order to keep the aromatic potential of the grapes, the harvest is done early in the morning when the temperatures are at the lowest. Pressing is done at a low pressure to get the lightest pink color, as an invitation to delicacies. Fermentation takes place during autumn to preserve its delicate colour. It is bottled the winter following the harvest.

FOOD PAIRING

A great refreshing drop, our Loire Rosé will perfectly compliment your summer meals with friends at a BBQ.

TASTING NOTES

The wine is bright, coral-pink. The aromatic nose reveals notes of fresh red fruits, white peach, as well as sweets and English candy. On the palate, fresh and round, it charms with soft floral nuances and fruity flavors. The fresh, delicate finish evokes the sensation of biting into a red fruit.

VINTAGE 2025

For our MMM Rosé, we aim for an aromatic wine with body and roundness, complemented by a spicy character. In the cellar, 10% of the wine underwent malolactic fermentation, adding extra richness on the palate. The 2025 vintage stands out for its fruity expression, reflecting a sunny growing season.

DOMAINE FOURNIER PÈRE & FILS I VIGNERON À VERDIGNY DEPUIS 1926 I Route de la Garenne - Chaudoux - 18300 VERDIGNY
+33 02 48 79 35 24 I pierre.silex@fournier-pere-fils.com I www.fournier-pere-fils.com