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



Blessed with vineyards spanning in 8 communes of the appellation, over the years our cuvée 'Les Belles Vignes' has become a benchmark in Sancerre.

Sancerre is the most prestigious and renowned appellation of the Loire. Early texts dating from the Middle Ages already mention the Sancerre vineyard.

International capital of Sauvignon Blanc, its inimitable style is born from the magic alliance of this varietal and the 3 unique soils of the appellation: Silex, Caillottes and Terres Blanches.

Grape variety Sauvignon Blanc
Serving temperature 8 to 10°C
Ageing potential 4 to 8 years

Carefully selected from vineyards spread over the 3 terroirs of the appellation, our Cuvée 'Les Belles Vignes' delights with its precision and its regularity. Domaine Fournier Père et Fils attaches the utmost importance to perfection in the vineyard and at the winery. Made with great care and attention to detail, Les Belles Vignes represents the best alliance of the three terroirs.

WINEMAKING & AGEING

Our vineyards receive the utmost attention throughout the year. The plots are harvested with great care, at perfect maturity, so that each terroir can be revealed. After an extraction at low pressure, the juices ferment for 3-4 weeks at a controlled temperature. An ageing on fine lees as well as a very light filtration allow us to offer you the best of Sancerre's terroirs!

FOOD PAIRING

Its sharp lemon-lime fruit is fully revealed with delicate seafood, it will be ideal for your refined shellfish: oysters, lobsters, crayfish, crabs…

TASTING NOTES

The fine and delicate nose reveals notes of white pepper, quince and white flowers. The palate offers a medley of fruity aromas, in keeping with the nose, such as quince, green apple and blackberry bud. An elegant acidity enhances the wine's fruitiness to perfection. The exceptionally persistent finish is dominated by notes of peach and sweet spice.

VINTAGE 2021

The 2021 vintage was marked by intense climatic conditions. Thanks to the efforts undertaken by our winemakers, the vine succeeded in ripening towards the end of September. Congratulations to all the team!

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