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 Pinot Noir
Serving temperature 8 to 10°C
Ageing potential 2 to 4 years

Our Rosé cornes from Pinot Noir vines aged between l O to 30 years and planted on the Terres Blanches terroir. The Pinot Noir grows naturally on the rolling Sancerre hills and il easily reaches the expected 'crunchy and juicy' maturity level. The powerful and complex Terres Blanches terroir is ideally associated with the Pinot Noir varietal, making a high level 'noble' rosé.

WINEMAKING & AGEING

The grape picking is done early in the morning, when the temperature is low, to protect all the Pinot Noir aromas. The cuvée cornes from a slow and delicate 'direct pressing'. The juices are fermented al low temperature to preserve all the aromas revealing the subtlety of the terroir. It is bottled in the Spring following the harvest to keep all ils lovely flavors.

FOOD PAIRING

Les Belles Vignes is a 'gastronomie' rosé; complex, tasty and powerful. Discover il as an aperitif and marry il with exotic dishes or small shellfish like some stir-fried prawns ...

TASTING NOTES

This wine is an invitation to step into the world of Terroir Rosés. It discloses a pale lychee pink hue and a fruity and expressive nose combining boiled sweets and red fruits (raspberry, redcurrant). The palate is fresh and dense with lingering notes of red fruits on the finish.

VINTAGE 2021

2021 was a 'cool' vintage compared to previous vintages (18,19,20). Spring and summer were sunny and humid. The Pinot Noirs thrived in these conditions and gave us fresh and crunchy grapes.
Date of the harvests: 28 September 2021

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