FOURNIER
PÈRE & FILS

NOS 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 AOP

LES MARNES
POUILLY-SUR-LOIRE AOP

TOURAINE
SAUVIGNON BLANC AOP



Blessed with vineyards spanning over 8 communes of the appellation, 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 vineyards of Sancerre.

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

Grape variety Pinot Noir
Serving temperature 16 to 18°C
Ageing potential 3 to 6 years

Selected from a dozen parcels spread over the Terres Blanches and Caillottes terroirs, our cuvée 'Les Belles Vignes' rouge reveals all the capacity of the Pinot Noir grape variety on the best Sancerre terroirs. Our vines are planted on steep slopes with multiple exposures giving the maximum complexity to Les Belles Vignes.

WINEMAKING & AGEING

Les Belles Vignes Rouge comes from a rigorous selection where only the best grapes are kept. The 'whole bunch' vinification is done after a 1week 'cold maceration' to extract the color and the softest tannins. The 'alcoholic' and 'malolactic' fermentations are done in tanks. The best Pinot Noir are then aged in Burgundy oak barrels. The wine is carefully aged before its bottling 12 to 18 months after the harvest.

FOOD PAIRING

Les Belles Vignes is a lively cuvée that elegantly shines with a platter of charcuterie. It is also an ideal match with stew dishes or duck parmentier.

TASTING NOTES

Ruby red in colour. The nose discloses notes of peony, rose and violet intertwined with delicate swathes of vanilla and pepper. The palate is full bodied and well balanced between fruity notes and silky smooth tannins. Black fruits and notes of blueberry linger on the long and delicate finish.

VINTAGE 2020

With this wine our focus was on fruitiness, smoothness and a velvety tannic backbone. The grapes harvested in 2020 were intensely coloured and displayed well honed tannins. The weather conditions of the year enabled us to achieve just the style we were looking for.

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