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 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

Translucent ruby red. A refined nose of black fruit such as blackcurrant, blackberry, and wild cherry. Elegant, smooth, fresh and light in the mouth, with a delicate fruitiness that persists right through to the finish.

2021 VINTAGE

The 2021 harvest was affected by spring frost, and gave us only a small quantity that needed cossetting. In this vintage that was difficult in both the vines and in the cellar, we had to painstakingly, gently, coax the best from these grapes. We worked using the concept of soft infusion, and the result is a wine that is fresh and delicious, and all in finesse.

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