FOURNIER
PÈRE & FILS

APPELLATIONS CUVÉES

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



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.

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

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

The color is bright cherry red. The nose opens with floral citrus notes, quickly joined by raspberry, cherry, and blueberry notes. Sansho and timut peppers enrich this expressive bouquet. On the palate, freshness combines with a beautiful texture, blending fresh red fruits, Sichuan pepper, and spices. The finish, long and elegant, crowns the wine with finesse.

VINTAGE 2023

Les Belles Vignes are aged in stainless steel tanks to preserve their fresh character and delicate tannins. The 2023 harvest brings a slight vegetal touch that adds freshness to the silky mouthfeel. As every year, we opted for long macerations with only pump-overs, ensuring we didn't extend the process too long to extract only the finest and most interesting elements.

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