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

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

The robe displays a brilliant, violet-red hue. The nose, initially discrete, gradually opens with delicate notes of fresh red berries, lifted by subtle, spicy hints of black pepper. On the palate, the wine charms with its finesse and delicacy: fresh and floral, it reveals aromas of black and red fruits supported by supple, finely spiced tannins. The finish is fresh and elegant, harmoniously extending this beautiful expression.

VINTAGE 2024

The 2024 vintage proved demanding in the vineyards, marked by heavy rainfall throughout the year, a particularly challenging situation for Pinot Noir. Rigorous standards were required during harvest, with a meticulous selection of grapes to preserve the very best of the fruit. These efforts resulted in wines that are both fresh and delicate. The dedicated work of the entire team, both in the vineyards and the cellar, has successfully brought out the full potential of this vintage.

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