FOURNIER
PÈRE & FILS

LOIRE 'MMM' CUVÉES

SAUVIGNON BLANC
IGP VAL DE LOIRE

CHENIN BLANC
IGP VAL DE LOIRE

PINOT NOIR ROSÉ
IGP VAL DE LOIRE

PINOT NOIR
VIN DE FRANCE



Our 'Val de Loire MMM' cuvées is the ideal marriage between our Loire region and some world famous varietals.

Thanks to our expertise acquired in the greatest Loire appellations, we can offer you some high level, sophisticated and charming Loire cuvées.

Our production standards are on par with the greatest Loire appellations, our requirement level is very high so that our Val de Loire cuvées will surprise you, seduce you and accompany you everyday.

Grape variety Sauvignon Blanc
Serving temperature 8 to 10°C
Ageing potential 2 to 3 years

The Sauvignon Blanc is the ambassador and the main grape variety of the Loire Valley. Our vineyards are planted on 'clay and sand' soils in the villages of Oisly, Couddes and Thenay in the heart of the Touraine. Our Sauvignon Blanc delivers a great aromatic intensity with a loose fruity palate and a salivating acidity.

WINEMAKING & AGEING

The Touraine region makes the most of the 'Indian Summer', an early autumn warm spell that allows the grapes to fully mature. The grapes are harvested at night or early morning to keep all their aromas. The juices are traditionally vinified. The ageing is made in stainless steel tanks, with fine lees stirring twice a week for a minimum of 6 months. The wine is bottled in the spring following the harvest after a slight filtration.

FOOD PAIRING

Our Cuvée MMM is a wonder as aperitif or with sea food, more precisely with crabs & oysters. It may also accompany fine delicacies or goat cheeses.

TASTING NOTES

With its pale lemon hue and white highlights, our MMM Sauvignon Blanc reveals an expressive nose of citrus and exotic fruits. On the palate, its lively freshness balances citrus acidity with fruity notes of apple and pear. The finish is long and crisp, lingering on a delicate bitterness.

VINTAGE 2024

The 2024 vintage stands out for its freshness and fruit. We paid special attention to aging, particularly by working on fine lees to refine the mouthfeel.

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