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



Our Côtes de Morogues cuvée is a benchmark of the appellation. Born on the plateau and clay soil hills of the Moroques village, benefiting from various south and south-east exposures, Pinot Noir and Sauvignon Blanc thrive in this ideal environment.

The Menetou-Salon appellation stretches over a narrow strip of hills starting west of Sancerre and going up to the north east of the Bourges city.

The appellation covers 560 hectares of 'Terres Blanches' terroir of south facing hills tucked between the Pays Fort plateau and the Loire river plain.

Menetou Salon enjoys a long lasting history and was mentionned by Jacques Coeur in 1450. The diversity of the Terres Blanches terroir endows a legitimate identity to the Sauvignon Blanc and Pinot Noir.

Grape variety Sauvignon Blanc
Serving temperature 8 to 10°C
Ageing potential 2 to 4 years

WINEMAKING & AGEING

Planted on numerous steep hills with varying sun exposures, our vineyard requires a great deal of attention to get its essence. At harvest time, the daily tasting of the berries in each vineyard enables us precisely to choose the ideal picking date. The fermentation of the juices in temperature controlled tanks is followed by the ageing on fine lees (with a weekly batonnage) up to the bottling in the Spring following the harvest.

FOOD PAIRING

Seafood, citronella sea bream or a risotto with large prawns will release the potential of the Côtes de Morogues. Its sophisticated minerality will magnify your most delicate dishes.

TASTING NOTES

The wine is golden. The nose opens with apple blossom notes, then evolves towards white fruits: pear, peach, and apricot. On the palate, the wine is dense, juicy, and crisp, with a beautiful fruity richness supported by refreshing minerality. The fresh, floral finish is structured around a delicate, fine bitterness.

VINTAGE 2025

In Menetou-Salon, the 2025 vintage shows beautiful balance, with grapes harvested early. The only deviation from the classic fermentation protocol is the absence of lees stirring, a deliberate choice aimed at preserving the freshness of the wines, which will be able to develop gracefully over time."

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