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





Pouilly-Fumé is an appellation located in the administrative region of Burgundy!

Yet it is a true Loire shining star! The Blanc Fumé de Pouilly, world famous for its 'smoky' aromas epitomizes the Sauvignon Blanc aristocracy.

Our 'Les Deux Cailloux' cuvée is a benchmark of the appellation made from the mosaic of terroirs scattered around the appellation.

Grape variety Sauvignon Blanc
Serving temperature 10 to 12°C
Ageing potential 4 to 8 years

Grown on the 3 central communes of the appellation: Tracy sur Loire, Pouilly sur Loire and St Andelain, our vines benefit from the intense luminosity and the mild climate, tempered by the proximity of the Loire river. The perfect alliance of the different terroirs, the late fruit picking and a mastered fine lees ageing process makes a benchmark cuvée.

WINEMAKING & AGEING

Planted on great terroirs, thriving on a mild climate brought by the Loire River, the Sauvignon fully delivers its incredible potential. Our mission is to ensure that each vineyard reach their full ripening potential. Harmonious vineyard practices enable us to pick great quality grapes resulting in minimal winemaking. The temperature controlled fermentation is followed by a 6-12 month fine lees ageing (with weekly batonnage). The wines are bottled in Spring after a slight filtration.

FOOD PAIRING

The 'Les Deux Cailloux' cuvée is a delight with fish in sauce and delicate sea food. Our Pouilly Fumé shines with your gourmet appetizers such as tapas and/or gambas 'piri-piri'.

TASTING NOTES

The wine is yellow with silvery reflections. The nose opens with aromas of ripe citrus, bergamot, and apricot. On the palate, the attack is broad and juicy, then gives way to fruity flavors supported by fresh, mineral acidity. The long, saline finish lingers with fine, delicate bitters.

VINTAGE 2025

In Pouilly, the 2025 vintage offered beautiful balance and well-ripened grapes. During fermentation, we followed a classic approach, limiting lees stirring to preserve freshness and produce a wine that is faithful and exemplary of the typical style of this vintage.

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