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

Carefully selected from vineyards spread over the 3 terroirs of the appellation, our Cuvée 'Les Belles Vignes' delights with its precision and its regularity. Domaine Fournier Père et Fils attaches the utmost importance to perfection in the vineyard and at the winery. Made with great care and attention to detail, Les Belles Vignes represents the best alliance of the three terroirs.

WINEMAKING & AGEING

Our vineyards receive the utmost attention throughout the year. The plots are harvested with great care, at perfect maturity, so that each terroir can be revealed. After an extraction at low pressure, the juices ferment for 3-4 weeks at a controlled temperature. An ageing on fine lees as well as a very light filtration allow us to offer you the best of Sancerre's terroirs!

FOOD PAIRING

Its sharp lemon-lime fruit is fully revealed with delicate seafood, it will be ideal for your refined shellfish: oysters, lobsters, crayfish, crabs...

TASTING NOTES

The color shines with a bright lemon yellow hue. The complex nose elegantly combines white flowers, white fruits, and citrus zest, including lime and grapefruit. On the palate, delicacy prevails, carried by a saline minerality that gradually gives way to notes of candied citrus, enhanced by a fine acidity. The long and elegant finish lingers with subtle hints of white pepper.

VINTAGE 2024

This blend, sourced from the three terroirs of the Sancerre appellation, is crafted to balance the unique expressions of each soil type. In 2024, the palate stands out with remarkable density, intertwining spicy notes with touches of candied citrus.

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