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 wine is pale with golden highlights. The nose reveals notes of citrus blossoms, lemon, and grapefruit, accented by a hint of white pepper. On the palate, the wine is supple, with a fresh attack that develops into a beautiful saline minerality, revealing a delicate bitterness with fresh, zesty citrus notes. The saline finish evokes subtle hints of tea."

## VINTAGE 2025

In our Sancerre Les Belles Vignes, we aim for a sculpted and precise style, with a harmonious balance between tension and minerality. On the particularly sunny 2025 vintage, we succeeded in preserving the typicity of the Loire, with its characteristic freshness. The 2025 Sancerre stands out for its aromatic expression, a beautiful mid-palate density, citrus notes, and a spiced finish

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