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 in 8 communes of the appellation, over the years 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 Sancerre vineyard.

International capital of Sauvignon Blanc, its inimitable style is born from the magic alliance of this varietal and the 3 unique soils of the appellation: Silex, Caillottes and Terres Blanches.

Grape variety Pinot Noir
Serving temperature 8 to 10°C
Ageing potential 2 to 4 years

Our cuvée 'Les Belles Vignes' Rosé comes from Pinot Noir vines aged between 10 to 30 years and planted on the Terres Blanches terroir. The Pinot Noir grows naturally on the rolling Sancerre hills and it easily reaches the expected 'crunchy and juicy' maturity level. The powerful and complex Terres Blanches terroir is ideally associated with the Pinot Noir varietal, making 'Les Belles Vignes' a high level 'noble' rosé.

WINEMAKING & AGEING

The grape picking is done early in the morning, when the temperature is low, to protect all the Pinot Noir aromas. The cuvée comes from a slow and delicate 'direct pressing'. The juices are fermented at low temperature to preserve all the aromas revealing the subtlety of the terroir. It is bottled in the Spring following the harvest to keep all its lovely flavors.

FOOD PAIRING

Les Belles Vignes is a 'gastronomic' rosé; complex, tasty and powerful. Discover it as an aperitif and marry it with exotic dishes or small shellfish like some stir-fried prawns…

TASTING NOTES

The color shines with a brilliant coral pink hue. The expressive nose delicately blends floral notes with red fruits. On the palate, freshness is accompanied by white peach and cherry, creating a fruit-forward sensation that is both round and invigorating. The long and elegant finish extends this harmonious and gourmand experience.

VINTAGE 2024

In 2024, Pinot Noir developed lighter hues, perfectly aligning with the pale color we seek for our Sancerre rosés. This vintage stands out for its beautiful freshness, complemented by vibrant fruit notes.

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