FOURNIER
PÈRE & FILS

CUVÉES TERROIRS

SILEX
SANCERRE BLANC AOP

CAILLOTTES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE ROUGE AOP



Domaine Fournier Père & Fils pursues its mission of revealing the terroirs of Sancerre for sommeliers and wine lovers.

Our terroirs selection range reveals the nuances and the style of 3 Terroirs curated from our finest Sancerre vineyards.

They easily distinguish themselves by their aromatic intensity and complexity.

Terres Blanches is a 'late-ripening' terroir made of thick clay layers entertwined with flat, white limestone stones. This terroir is rich in fossils and white stones that have the particularity of whitening while drying in the sun. The Terres Blanches terroir gives a strong aromatic concentration, tension and ageing potential to the wines.

WINEMAKING & AGEING

This late-ripening terroir is usually harvested from the last parcels. Its unique concentration of deep clays results in a slower and more regular ripening. Pre-fermentation cold maceration and a long vatting period bring out the softest tannins. After alcoholic fermentation, malolactic fermentation takes place in stainless steel tanks at controlled temperatures. Depending on the vintage, the wines are aged in barrels from our region.

FOOD PAIRING

Its gourmet and complex profile is a perfect pairing with poultry (guinea fowl ballotines or Bresse chicken), but also with pork (roast pork with prunes).

TASTING NOTES

A deep peony red colour. The nose mingles violet and black fruit such as blackcurrant, blackberry and blueberry.The palate is elegant with soft tannins that confer structure all in finesse. Red fruit dominates right through to the long finish.

Grape variety Pinot Noir
Serving temperature 17 to 18°C
Ageing potential 4 to12 years

2020 VINTAGE

2020 is a really magnificent vintage for our reds, with ripeness, richness and balance, that will certainly long be remembered. Its power is completely balanced thanks to its complexity and structure. Given the quality of the grapes, we were able to age 100% of the wine in barrel. The result is a wine that truly provokes emotion.

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