FOURNIER
PÈRE & FILS

TERROIRS SELECTION

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.

Grape variety Pinot Noir
Serving temperature 17 to 18°C
Ageing potential 4 to 12 years

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

The wine displays a peony-red colour. The complex nose combines notes of rose and hawthorn along with red and black fruit as well as black pepper. The supple palate is delicately structured by refined tannins, striking a fine balance between black fruit and umami. The tannins gently emphasise the long finish.

VINTAGE 2022

Our objective is always to preserve a beautiful colour when we select the harvest dates for this cuvée. 2022 provided us with a very fine structure enabling us to conduct a 4-week vatting period involving only pumping over followed by a prolonged ageing period to gently refine the tannins. This vintage is destined to age beautifully.

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