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 color is cherry red. The nose, complex and enticing, blends dried flowers (rose, peony, violet) with red and black fruits, accented by hints of plum, spices, and black pepper. On the palate, the harmony continues with rich, generous fruity flavors, offering a vibrant bouquet. The finish, long and elegant, reveals subtle vanilla notes.

VINTAGE 2023

The grapes come from the Sury-en-Vaux village, where 2023, like 2022, yielded a harvest of excellent quality. After fermentation, the wines are placed in oak barrels from various coopers and vintages to age over the winter. The malolactic fermentation takes place in spring as temperatures rise. This red is ready to drink, but it can also be aged to develop over time.

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