FOURNIER
PÈRE & FILS

CUVÉES VILLAGES

VILLAGE DE
VERDIGNY
SANCERRE BLANC AOP

VILLAGE DE
SANCERRE
SANCERRE ROUGE AOP

VILLAGE DE
SAINT-ANDELAIN
POUILLY-FUMÉ AOP





5% CALCAIRES (LIMESTONE)
40% SILEX (FLINT)
55% KIMMERIDGIAN MARLS

On the right bank of the Loire, in the heart of the Pouilly-Fumé appellation, stands the village of Saint-Andelain. Perched on a flint-rich hill, its imposing church can be seen from afar on the horizon. The village is surrounded by gently sloping hillsides, whose vines took root in a mosaic of terroirs: Calcaires (limestone), Silex (flint), and Kimmeridgian Marls. Damien skilfully blends these three exceptional terroirs to create a generous, expressive wine that reflects the identity of the commune.

In 2026, we are shining a spotlight on our villages! For several years, our oenologist Damien LAURENT has conducted in-depth research to answer a compelling question: can the geographical and viticultural characteristics of a commune be truly in a wine? Starting from this question, he carefully selected three emblematic villages from the Centre-Loire region. Each wine invites you to a unique experience: discovering a village through its wine, a creation by Damien for Domaine Fournier Père et Fils.

WINEMAKING AND AGEING

On our Saint-Andelain parcels, the vines were mostly planted in the 1980s. They are carefully tended by our vineyard manager, whose precise knowledge of each plot allows for meticulous work throughout the year. Vinification is carried out mainly in stainless steel tanks, complemented by a significant proportion in amphoraes, which bring openness and brightness to the wine while enhancing its minerality. Ageing then continues on fine lees for eight months, adding texture while preserving the mineral notes that are the stylistic signature of flint soils. This wine respects the balance between Kimmeridgian Marls and Silex (flint), revealing with precision the unique character of the village of Saint-Andelain.

FOOD PAIRING

Our Pouilly-Fumé pairs beautifully with pan-seared scallops with citrus, roasted sea bass fillet with aromatic herbs, and asparagus risotto.

TASTING NOTES

The robe has a pale, brilliant yellow colour. On the nose, the Silex (flint) brings finesse and minerality, with a clean and very pure expression. The Kimmeridgian Marls, with a touch of Calcaires (limestone) completes the bouquet with ripe fruit notes, reflecting the sunny character of the 2025 vintage. On the palate, the wine is precise and finely chiseled. The minerality of the Silex (flint) carries through to the finish, with subtle gunflint notes, the hallmark of the terroir. One can recognize Damien's rigor and precision in this outstanding wine, his expression of the village of Saint-Andelain.

Grape variety: Sauvignon Blanc
Serving temperature: 10 to 12°C
Ageing potentiale: 2 to 5 years

VINTAGE 2025

The 2025 vintage, sunny and generous, allowed the grapes to reach optimal ripeness and perfect health. Damien carefully monitored each parcel and the ripeness of the grapes to determine the ideal harvest date, an absolute guarantee of revealing the full potential of both the vintage and the terroirs.

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