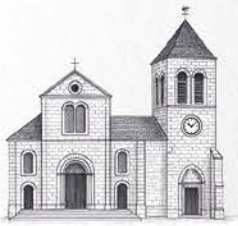
FOURNIER
PÈRE & FILS

CUVÉES VILLAGES

VILLAGE DE
VERDIGNY
SANCERRE BLANC AOP

VILLAGE DE
SANCERRE
SANCERRE ROUGE AOP

VILLAGE DE
SAINT-ANDELAIN
POUILLY-FUMÉ AOP





50% CAILLOTTES (LIMESTONE)
50% SILEX (FLINT)

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.

Grape variety: Pinot Noir
Serving temperature: 15 to 17°C
Ageing potential: 3 to 5 years

Perched on its rocky outcrop, the village of Sancerre, after which the appellation is named, overlooks the surrounding valleys and hillsides. Its medieval streets and church, built more than three centuries ago, bear witness to a past rich in history. From its summit, the view stretches across vineyards as far as the eye can see, revealing glimpses of the Loire River and its winding bends. The hillsides of Sancerre rest on a diversity of emblematic soils, shaped in particular by the Sancerre fault, with a predominance of Caillottes (limestone) and Silex (flint). This geological richness led Damien to choose this village to create a wine that reflects the distribution of these two terroirs and the identity of the commune within the appellation.

WINEMAKING AND AGEING

Like great white wines, Pinot Noir is also grown in Sancerre and produces fine, delicate reds. The vines, over 45 years old, are planted on hillsides of Caillottes (limestone) and Silex (flint). These alkaline, organic-rich soils are unique in the Loire Valley. This soil composition, combined with varied exposures, encourages the slow ripening of the grapes. Harvesting is done by hand, early in the morning, with grape sorting carried out directly in the vineyard. Vinification takes place in 30-hectoliter truncated cone-shaped stainless-steel tanks, with a cold maceration followed by a fermentation lasting about three weeks. Ageing then continues in 228-liter oak barrels. Damien chose this vinification and ageing process to respect his terroirs and express the nuances of Pinot Noir.

FOOD PAIRING

Our Sancerre Rouge pairs with roast poultry, beef bourguignon, or duck breast with cherries. It also goes well with a porcini mushroom risotto or oven-roasted vegetables.

TASTING NOTES

The robe is deep and intense, with a purple hue. On the nose, the wine reveals aromas of fresh, tangy red berries. On the palate, it is rich and smooth, with soft, well-integrated tannins. It develops delicate notes of vanilla and mild spices, while maintaining harmony and a pleasing sense of structure.

VINTAGE 2025

The 2025 vintage was marked by generous sunshine, allowing the grapes to reach optimal ripeness and perfect health. Our Sancerre Rouge already shows a balanced and elegant profile, with supple tannins and a smooth structure on the palate.

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