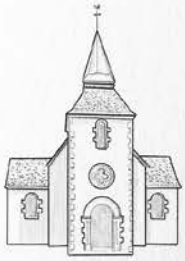
FOURNIER
PÈRE & FILS

CUVÉES VILLAGES

VILLAGE DE VERDIGNY
SANCERRE BLANC AOP

VILLAGE DE SANCERRE
SANCERRE ROUGE AOP

VILLAGE DE SAINT-ANDELAIN
POUILLY-FUMÉ AOP





20% GRIOTTES (FRIABLE LIMESTONE)
25% CAILLOTTES (LIMESTONE)
55% KIMMERIDGIAN MARLS

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: Sauvignon Blanc
Serving temperature: 10 to 12°C
Ageing potential: 3 to 10 years

Verdigny is an iconic village located at the heart of the Sancerre appellation. It is also home to Domaine Fournier Père et Fils. Verdigny and its hillsides rest upon a complex mosaic of terroirs: Griottes (friable limestone), Caillottes (limestone), and Terres Blanches (Kimmeridgian Marls). This natural heritage, combined with craftmanship passed down through generations, led Damien to select Verdigny to craft a wine that reflects the identity of our village.

WINEMAKING AND AGEING

Our Verdigny vines are in average age of 40 years old and are planted on hillsides with diverse exposures. This configuration ensures varied sunlight patterns, ideal for the ripening of Sauvignon Blanc grapes, while also reflecting the diversity of the soils in the profile of the wine. Vinification is carried out primarily in stainless steel tanks, completed by a portion aged in amphoraes to bring openness and brightness to the wine. Damien's intention is to preserve purity and finesse in this blend. The ageing then continues on fine lees to enhance balance and refine the wine's aromatic complexity.

FOOD PAIRING

Sancerre Blanc from Verdigny pairs beautifully with fine fish and shellfish. It also perfectly complements green asparagus or a vegetable tian with aromatic herbs.

TASTING NOTES

The robe is golden yellow. On the nose, the Terres Blanches (Kimmeridgian Marls) bring structure and tension, with a precise, linear expression. The Caillottes (limestone), contribute to riper, more expressive fruit, supported by the excellent maturity of the 2025 vintage. On the palate, the wine is both precise and dense. The texture is well-defined, leading to a persistent finish. The limestone of the Caillottes extends the tasting with chalky, mineral notes, while maintaining a balanced freshness. Thanks to Damien's expertise, the blend beautifully and evocatively reveals the distinctive 'taste' of Verdigny.

VINTAGE 2025

Our Sancerre Blanc stands out for its balance between aromatic ripeness and freshness. The 2025 vintage, marked by sunny days and cool nights, allowed the grapes to reach optimal maturity. With great skill, Damien has captured the subtle nuances of this unpredictable vintage.

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