

DOMAINE FOURNIER PÈRE ET FILS

AOC Sancerre
White



TERROIR

Elegant synthesis of the three major terroirs of the Sancerre appellation, caillottes, flint, and white soils, the cuvée "Les Belles Vignes" reflects the balance and diversity of the vineyard. The plots, spread throughout the region, allow for a complete expression of Sauvignon Blanc: between minerality, tension, fruit, and structure. It is this complementarity that gives the wine its consistency, precision, and aromatic depth.

HARVEST

Each parcel is harvested at full maturity, with a requirement for precision at each stage. The berries are gently pressed, at low pressure, to preserve the purity of the juices.

WINEMAKING

The fermentation, carried out over three weeks at controlled temperature, reveals the authenticity of each terroir.

AGEING

A breeding on fine lees refines the texture of the wine, while a light filtration ensures its clarity without compromising on aromatic richness.

TASTING

With a pale yellow robe and silvery reflections, this cuvée immediately captivates with its lively citrus aromas — lemon and grapefruit —, enhanced by hints of blackcurrant bud and an exotic touch evoking mango and pineapple. The palate opens with a lively and elegant attack, carried by a satiny texture. The balance between freshness and roundness is perfectly mastered, and the long, saline finish delicately prolongs the tasting experience. To be enjoyed young for its aromatic brightness, or kept for up to 8 years to discover an evolution towards more complex notes, slightly smoky and chalky, typical of well-crafted great Sancerre wines.

FOOD PAIRINGS

This lively and structured Sancerre calls for fresh and precise dishes. Try it with dill salmon gravlax, pan-seared yellow pollock fillet with preserved lemon, or sea bream ravioli with a light tarragon cream. It also pairs very well with a summer vegetable tian. For a more daring touch: a ginger and lime tuna tartare will subtly enhance its lemony character.