

FOURNIER

— PÈRE & FILS —

Les Bouffants

Pairing: Grilled Seafood, Shellfish, Truffles

93 POINTS

JAMESSUCKLING.COM 

"Crisp apples, pears, fresh herbs & stones. Lively & succulent finish"

90 POINTS

WINEENTHUSIAST

"Key elements that one expects from a Sancerre. Lemon-citrus-tilted finish"



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