

FOURNIER

— PÈRE & FILS —

Clos du Roc

Pairing: Briny Oysters, Fish Tartare, Smoked Salmon

92 POINTS

JAMESSUCKLING.COM 

"Plenty of flint on the nose. Stony & mineral with a fresh pear character. Vivid & flavorful."

91 POINTS

WINEENTHUSIAST

"This is the Sancerre you open & everyone at your table is happy—especially you!"



FOURNIER

— PÈRE & FILS —

Clos du Roc

Pairing: Briny Oysters, Fish Tartare, Smoked Salmon

92 POINTS

JAMESSUCKLING.COM 

"Plenty of flint on the nose. Stony & mineral with a fresh pear character. Vivid & flavorful."

91 POINTS

WINEENTHUSIAST

"This is the Sancerre you open & everyone at your table is happy—especially you!"



DAVIDMILLIGANSELECTIONS.COM

@DMSWINE

DAVIDMILLIGANSELECTIONS.COM

@DMSWINE

FOURNIER

— PÈRE & FILS —

Clos du Roc

Pairing: Briny Oysters, Fish Tartare, Smoked Salmon

92 POINTS

JAMESSUCKLING.COM 

"Plenty of flint on the nose. Stony & mineral with a fresh pear character. Vivid & flavorful."

91 POINTS

WINEENTHUSIAST

"This is the Sancerre you open & everyone at your table is happy—especially you!"



FOURNIER

— PÈRE & FILS —

Clos du Roc

Pairing: Briny Oysters, Fish Tartare, Smoked Salmon

92 POINTS

JAMESSUCKLING.COM 

"Plenty of flint on the nose. Stony & mineral with a fresh pear character. Vivid & flavorful."

91 POINTS

WINEENTHUSIAST

"This is the Sancerre you open & everyone at your table is happy—especially you!"



DAVIDMILLIGANSELECTIONS.COM

@DMSWINE

DAVIDMILLIGANSELECTIONS.COM

@DMSWINE