

Domaine Fournier

Sancerre "Silex"

Sancerre "Grande Cuvée"

Sancerre "Les Belles Vignes"

Pouilly-Fumé "Les Deux Cailloux"

Sauvignon Blanc



Sancerre "Les Belles Vignes"

2024

Fournier Père et Fils, with its access to some of the most prestigious parcels throughout Sancerre, Pouilly Fumé and Menetou Salon, prides itself on showing intrinsic terroir variation through their top-quality wines. By combining family winemaking traditions with modern technology, including custom tanks and gravity flow, the domaine is dedicated to vineyard expression with a Burgundian approach to parcel designation and cuvée development. "Les Belles Vignes" (the beautiful vineyards) is a national bestseller bringing an elegant, vibrant Sancerre with outstanding aromatics and remarkable minerality. Crisp, elegant and refreshing every time.



Region: Loire Valley, France

Appellation: Sancerre

Vine Age: 23 Years

Varietals: 100% Sauvignon Blanc

Soil Type: Limestone, clay & flint

Alcohol: 12.5%

Closure: Diam Cork

UPC: #3285640102957

Size: 750 mL, 375 mL, 1500 mL

Vinification: Static racking of the must. Electronic thermo-regulated fermentation (16 to 20° C) in stainless steel tanks for a period of 3 weeks. No malolactic fermentation. Maturing on fine lees.

Tasting Notes: Sustained nose of lemony aromas accompanied by blackcurrant bud notes. The first sensations in the palate reveal a subtle and rich aromatic array, with a refined and silky 'lemon-sorbet' texture.

Food Pairing: Best with oysters, fresh green salads, smoked salmon, flaky white fish and herbed goat cheese.

*"A juicy, vivid & delicious Sancerre with stone fruit, dried lemons & hints of wild herbs... Refined, poised & precise."
- James Suckling*

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