

Domaine Fournier

Chenin Blanc

Pinot Noir

Sauvignon Blanc



FOURNIER
— PÈRE & FILS —

Chenin Blanc 2024

With access to some of the most prestigious parcels throughout Sancerre, Pouilly Fumé and Menetou Salon, Fournier Père et Fils 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 entire team is dedicated to a legacy of vineyard expression and a more Burgundian style in parcel designation, blending, and cuvée development. The Chenin blanc is an indigenous grape variety from the Loire valley. Produced in limited quantities, this 'modern style' cuvée has the perfect balance between its freshness and aromas.



Region: Loire Valley, France

Appellation: Vin de France
(Primarily Touraine Area)

Vine Age: 25 Years

Varietals: Chenin Blanc

Soil Type: Clay and flint

Alcohol: 12.5%

Closure: Screw Cap

UPC: #3285640910811

Size: 750 mL

Vinification: 2/3 of the juices are vinified in tanks at cold temperatures 13/16°C & the remaining 1/3 ferments in oak barrels. The fermentation stops when the perfect balance of sugar & acidity is reached.

Tasting Notes: The nose reveals aromas of quince & peach. Rich palate & beautiful freshness thanks to lively acidity. Notes of vanilla blend seamlessly with the fruity flavors. Complex aromatic palette, of almond & spice on the finish.

Food Pairing: Best as an aperitif with homemade 'petit fours' or with sweet & sour dishes (roast pork or orange marengo chicken)

Introducing: Fournier Chenin Blanc
Brand new to the USA. Be the first to get a case!

Selected & Imported by



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