

## APPELLATIONS CUVÉES

**LES BELLES VIGNES**  
SANCERRE BLANC AOP

**LES BELLES VIGNES**  
SANCERRE ROSÉ AOP

**LES BELLES VIGNES**  
SANCERRE ROUGE AOP

**LES DEUX CAILLOUX**  
POUILLY-FUMÉ AOP

**CÔTES DE MOROGUES**  
MENETOU-SALON BLANC AOP

**CÔTES DE MOROGUES**  
MENETOU-SALON ROUGE AOP

**LES SABLONS**  
QUINCY AOP



Blessed with vineyards spanning over 8 communes of the appellation, our cuvée 'Les Belles Vignes' has become a benchmark in Sancerre.

Sancerre is the most prestigious and renowned appellation of the Loire. Early texts dating from the Middle Ages already mention the vineyards of Sancerre.

International capital of Sauvignon Blanc, its inimitable style is born from the magic alliance between the varietal and the 3 unique soils of the appellation: Silex, Caillottes and Terres Blanches.

Grape variety Sauvignon Blanc  
Serving temperature 8 to 10°C  
Ageing potential 4 to 8 years

Carefully selected from vineyards spread over the 3 terroirs of the appellation, our Cuvée 'Les Belles Vignes' delights with its precision and its regularity. Domaine Fournier Père et Fils attaches the utmost importance to perfection in the vineyard and at the winery. Made with great care and attention to detail, Les Belles Vignes represents the best alliance of the three terroirs.

### WINEMAKING & AGEING

Our vineyards receive the utmost attention throughout the year. The plots are harvested with great care, at perfect maturity, so that each terroir can be revealed. After an extraction at low pressure, the juices ferment for 3-4 weeks at a controlled temperature. An ageing on fine lees as well as a very light filtration allow us to offer you the best of Sancerre's terroirs!

### FOOD PAIRING

Its sharp lemon-lime fruit is fully revealed with delicate seafood, it will be ideal for your refined shellfish: oysters, lobsters, crayfish, crabs...

### TASTING NOTES

Bright colour with pale reflections. Discreet at first, the nose opens with citrus notes – pink grapefruit, pomelo and lemongrass – which are followed by delicate hints of verbena and white pepper. Fruity and generous on the palate, the citrus fruit combines with more exotic notes of mango and fresh pineapple, complemented by a fine saline bitterness that carries through to a beautiful, long finish.

This wine is a blend of the three main terroirs of Sancerre allowing us, each year, to achieve a subtle marriage of the specific features of each type of soil. The bountiful 2023 harvest enabled us to pick grapes in perfect health and to sublimate their expression.

**VINTAGE 2023**