







Domaine Fournier Grande Fume Pouilly Fume



Domaine Fournier Grande Fume Pouilly Fume has a strong golden hue. Creamy aromas of citrus and dried almonds, Rich and supple on the palate. A truly special and unique Pouilly Fume with great potential for ageing.

Vintage: 2015

Grape-variety: 100% Sauvignon.

Age of the vines: 30 to 50 years.

Soil: Clayey-limestone.

Yield: 10 to 20 hl/ha.

Production surface: 3 to 4 hectares

Cases produced: 2000

Vinification: Special vinification starting from the settling of the grapejuice of some vines of our Sancerre-vineyards. Racking of the must, being filtered instantly and before fermentation, followed by standard thermoregulated fermentation. No malolactic fermentation. Maturation on fine lees.

Named the Best Unoaked Sauvignon Blanc in the World!

- Concours Mondial de Sauvignon

Claude Fournier is the 9th generation of his family to make wine. His wife, Eliane, is the 13th. After many years of hard work Domaine Fournier is now one of the most important estates in Sancerre.

The family has worked tirelessly to produce top quality wines; combining family winemaking traditions with advanced facilities including custom made tanks and a modern winery design that incorporates hand sorting of the grapes and the use of gravity to ensure delicate treatment of the must (juice). Over the last 50 years they have grown the Fournier Estate from their father's 13 acres to 222 acres in Sancerre, Pouilly Fume and Menetou Salon.



