







Domaine Fournier Sancerre "Les Belles Vignes" Rose

Vintage: 2018

Domaine Fournier Sancerre is a brilliant, salmon-pink. A discreet aroma recalling ripe cherry and a slight note of toast. Fresh and crisp on the palette, with a finish of lemon, strawberries and notes of spices.

Grape-variety : 100% Pinot noir. Age of the vines : 15 to 20 years. Soil : Limestone + marl + clay. Yield : 50 to 60 hl/ha. Production surface : 3 to 4 hectares Cases produced: 6000

Vinification : 12 to 20 hours of maceration before pressing in order to obtain colour. Pneumatic pressing. Static racking of the must. Electronic thermoregulated fermentation (16- 20°) in stainless steel tanks for a period of 3 weeks. No malolactic fermentation. Maturation on fine lees.

92 Points - The Tasting Panel/The Somm Journal

This 100% Pinot Noir has a perfumed raspberry salinity. Lean and mineral-driven, with high acidity and a dry, chalky mouthfeel, it has a serious nature and a complexity of texture...and rose romance.

Claude Fournier and his family have been making wine for 13 generations. 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.



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