



Domaine Fournier Sancerre “Les Belles Vignes”



Vintage: 2018

Domaine Fournier Sancerre “Les Belles Vignes” has a wonderful aroma full of fruit and minerality with hints of Fleur de Sel, chive and flint. The palate is chiseled yet elegant. Truly a classic Sancerre. A perfect pairing with seafood or salad.

Grape-variety: 100% Sauvignon Blanc.

Age of the vines: Over 15-20 years.

Soil: Flint, clay and limestone

Production surface: 20 hectares

Sancerre is the best place in the world for Sauvignon Blanc. It pairs perfectly with most seafood or salads.

93 Points James Suckling

Gold Medal – Concours Mondial du Sauvignon

Exotic aromas of mango, papaya and lime with fresh thyme and other herbs. Medium body. Crisp acidity. Serious Sancerre here. Drink now. -JS

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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