





Domaine Fournier Sancerre "Grande Cuvee"

Vintage: 2016 Domaine Fournier Sancerre Grande Cuvee has a strong golden hue. Creamy aromas of citrus and dried almonds, Rich and supple on the palatte. A truly special and unique Sancerre with great potential for ageing.

Grape-variety: 100% Sauvignon.

Age of the vines : 30 to 50 years.

Soil : Clayey-limestone.

DMS David Milligan Selections

Yield: 10 to 20 hl/ha.

Vinification : Special vinification starting from the settling of the grape-juice 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.

Pair with richer white meats and seafood dishes.

Ratings: 93 Points Wine Enthusiast, 91 Points Wine Spectator

90+ Points last 4 Vintages

A rich, intense wine, this offers dense citrus flavors and taut, tense acidity. It is just becoming ready to drink, very perfumed, full of fruit and seriously textured. Drink now.

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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