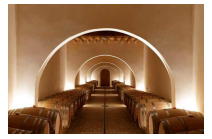




**DMS** *David Milligan Selections*  
The Trusted Choice in Estate Wines



## Domaine Fournier Sancerre “Clos du roc”



The Clos du Roc stems from the famous and ancient Saint-Satur Abbaye circa 1450. Located on a steep south facing flinty hill, it is one of the most beautiful plots of the Sancerre appellation. The vines get the maximum sunlight and grow sheltered from the cold winds, protected by the forest ‘Bois de Charne’ located just above the vineyard.

**WINEMAKING & AGEING** The ‘Clos du Roc’ is harvested with care, at perfect maturity. The extraction of the juices is done at low pressure before the cold storage on its fine lees for 6 to 8 days prior to the start of the fermentation. The juices are fermented at low temperature and then aged on their fine lees for 10-12 months with a weekly batonnage to reveal all the richness and the complexity of this beautiful vineyard.

**TASTING NOTES** Clos du Roc is a delight with its citrus notes on the nose and its tense, dense, long palate and mineral finish.

93 Pts, Wine Enthusiast

92 Pts James Suckling

93 Pts, Wine & Spirits

Founded in 1955 by a fifth-generation winemaker, Domaine Fournier Père et Fils had grown from a four-hectare micro estate to a leader in Sancerre and the Central Loire Valley. The Sancerre vineyards include top sites in the villages of Verdigny, Sancerre, Bué and Sury-en-Vaux.

In 2016, Frédéric Jacquet joined as a winemaker. Frédéric was born and raised in the small village of ‘Gron’, east of Bourges. Since childhood, Frédéric has always taken care of the vines that his grandfather cultivated. Frédéric has become a renowned oenologist.

After more than 16 years of experience in the upper Loire vineyards Domaine Fournier Père et Fils remains committed to sustainable production. Rainwater is held and reused in the vineyards and the use of fossil fuels and pesticides is restricted to the bare minimum. The entire team is dedicated to keeping the terroirs in their best possible condition and sustainable methods are key to this effort. They are currently in conversion to HVE3 (High Environmental Value).

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