Domaine Fournier

Sancerre "Silex" Sancerre "Grande Cuvée" Sancerre "Les Belles Vignes" Pouilly-Fumé "Les Deux Cailloux" Sauvignon Blanc Menetou-Salon "Côtes de Morogues"



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Menetou-Salon "Côtes de Morogues" 2021 States

Accessing some of the most prestigious parcels throughout Sancerre, Pouilly Fumé and Menetou Salon, Fournier Père et Fils prides itself on showing intrinsic terroir variation through their top-quality wines. Combining family winemaking traditions with modern technology, including custom tanks and gravity flow, the team is dedicated to vineyard expression with a more Burgundian style in terms of parcel designation, blending and cuvée development. Our Côtes de Morogues, a Menetou-Salon appellation ambassador, echoes Sancerre but with fuller flavors thanks to rich clay soils.

Region: Loire Valley, France

Appellation: Menetou-Salon

Vine Age: 18 Years

Varietals: 100% Sauvignon Blanc

Soil Type: Clay and limestone

Alcohol: 12.5% Closure: Diam Cork

UPC: #3285640203753 Size: 750 mL Vinification: Static racking of the must. Electronic thermo-regulated fermentation (16 to 20° C) in stainless steel tanks for 3 weeks. No malolactic fermentation. Maturing on fine lees.

Tasting Notes: A zesty white wine with powerful aromas of citrus peel and lime. Similar in style to Sancerre but boasting fuller flavors and expansive expression thanks to rich clay soils.

Food Pairing: Best with flaky white fish, briny oyster, leafy-green salads, goat cheese and savory roast chicken.

92 Points, James Suckling, *"Minerals, fresh mint, lemon drops, lime zest and pears … with a round texture and crisp acidity. Polished and balanced, with a clean, flinty finish."*

David Milligan Selections @DMSWine

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