## Domaine Fournier

Sancerre "Silex"

Sancerre "Grande Cuvée"

Sancerre "Les Belles Vignes"

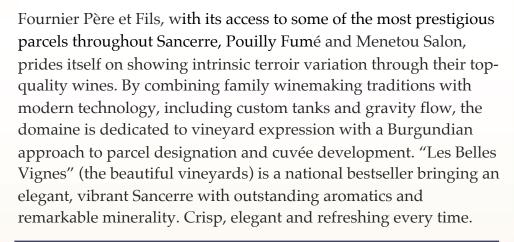
Pouilly-Fumé "Les Deux Cailloux"





## Sancerre "Les Belles Vignes"







Appellation: Sancerre

Vine Age: 21 Years

Varietals: 100% Sauvignon Blanc

Soil Type: Limestone, clay and flint

Alcohol: 12.5%

Closure: Diam Cork

UPC: #3285640102957

Size: 750 mL, 375 mL, 1500 mL

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

Tasting Notes: Exotic aromas of mango, papaya and lime with fresh thyme and other herbs. Mediumbodied with bright, crisp acidity. A Serious Sancerre here.

Food Pairing: Best with oysters, fresh green salads, smoked salmon, flaky white fish and herbed goat cheese.

92 Points, James Suckling, "Focused and intense...lemon rind, flint and chalk on the nose, showing ripeness and zing."

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SANCERRE

Les Belles Vigne

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