Domaine Fournier

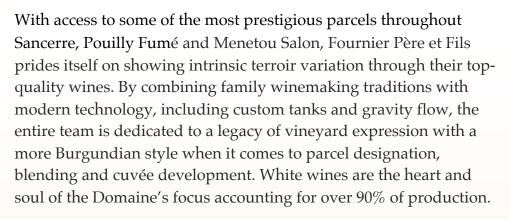
Sancerre "Silex"
Sancerre "Grande Cuvée"
Sancerre "Les Belles Vignes"
Pouilly-Fumé "Les Deux Cailloux"

Sauvignon Blanc



Sancerre "Silex"





Region: Loire Valley, France

Appellation: Sancerre

Vine Age: 35 Years

Varietals: 100% Sauvignon Blanc

Soil Type: Single vineyard, flint

Alcohol: 12.5% Closure: Cork

UPC: #09286001000059

Size: 750 mL

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

Tasting Notes: Lively, zippy energy, brandishing textbook lemon pith, wet straw and gooseberry notes, all backed by a savory hint on the bony, lengthy finish. Sublime and elegant.

Food Pairing: Best with shellfish, grilled fish, fresh salads, seasonal vegetables and herbs or goat cheese.

92 Points, James Suckling - "Mineral and flint overlay the lemony background with a hint of gooseberry and grass. Elegant, dry and taut."

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SANCERRE

Silex

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