Domaine Fournier

Sancerre "Cuvée Silex" Sancerre "Grande Cuvée" Sancerre "Les Monts Damnes"

Pouilly-Fumé "Les Deux Cailloux"







Sancerre "Les Monts Damnes"

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Fournier Père et Fils, with access to some of the most prestigious parcels throughout Sancerre, prides itself on showing intrinsic terroir variation through its top-quality wines. Combining family winemaking traditions with modern technology – including custom tanks and gravity flow - the domaine is dedicated to vineyard expression with a Burgundian approach. The 'Les Monts Damnés' single vineyard is the most famous 'Grand Cru' of the Sancerre **appellation**. Les Monts Damnés is the vineyard with the highest altitude of the domaine - always very windy, it produces perfectly healthy grapes every year, which translate to deeply concentrated wines with innate balance and poise that boast both satisfying depth and remarkably focused character.

Region: Loire Valley, France

Appellation: Sancerre

Vine Age: 32 Years

Varietals: 100% Sauvignon Blanc

Soil Type: Clay and Limestone

Alcohol: 12.5% Closure: Diam Cork

UPC: #3285640110945

Size: 750 mL, 375 mL, 1500 mL

Vinification: Grapes are pressed at low pressure, cold stabilized, and on lees for 8 days. Fermented at low temps for 10 months, with batonnage.

Tasting Notes: Precise and crisp with a mineral texture. Produced from the legendary, steep Monts Damnés slope, which endows the wine with supple richness and concentration.

Food Pairing: Delicious with white flaky fish in butter or lemon sauce or risotto with porcini mushrooms.

"Chalky minerality...green plum, green apple and lime. Steely texture and hints of white peach." - 93 Points, Wine Enthusiast

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