







Domaine Fournier Sauvignon



Domaine Fournier Sauvignon is a dry, fresh white wine with a powerful aroma. It has a particular flavor originating from a mix of currant bushes in buds, grapes of table and passion fruits.

History: The origin of Sauvignon Blanc goes back in French history to the Middle Ages where it was introduced into the area of the "Cher" by the Bénédictine monks of l'Abbaye de Beauvoir.

From the beginning of the 16th century, François the 1st spoke about it every time he resided in his castles in the Loire Valley.

Production surface: Nowadays, Sauvignon is cultivated from East and West of the appellation area, on the hills of the Loire Valley as well as the Poitou and the Vendée. This special cuvee is developed from the grapes collected in the vineyards of prestigious owners in the Touraine and Anjou. It has detailed attention by the winemakers in order to preserve the elegance and the smoothness of this wine.

Suggested dishes: It accompanies perfectly oysters, seafood, the pork-butcheries such as the "rillettes" or goat's milk cheese.

The Fournier have been making wine since the 1800s. After many years of hard work Domaine Fournier is now one of the most important estates in Sancerre.

Together with Claude's brother, Jacques, who manages the vineyards, the family has worked tirelessly to produce top quality wines; combining family winemaking traditions with advanced facilities including custom made tanks and a modern winery design that incorporates hand sorting of the grapes and the use of gravity to ensure delicate treatment of the must (juice).

Over the last 50 years they have grown the Fournier Estate from their father's 13 acres to 222 acres in Sancerre, Pouilly Fume and Menetou Salon. Claude's son, Thibaut and his wife Stephanie have now joined the team, helping with both winemaking and sales. Claude's daughter, Aude and her husband Guillaume Pinson also joined the family estate.



