





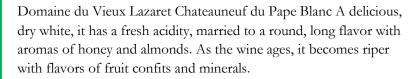


MAINE DU VIEUX LAZARET

Chateauneuf-du-Day

Domaine Du Vieux Lazaret, Chateauneuf du Pape Blanc





Grape Varietals: Grenache Blanc, Clairette, Bourboulenc and barrel fermented Roussanne

Vine Age: 35 years on averageSoils: Many of the parcels of vines are planted on the traditional "galets" or round, heavy stones washed down from the Alps, with underlying areas of alluvial soil mixed with stony sand and heavier chalky clay.

Planted area: 229 acres over 30 parcels (red and white)

Vinification: Pneumatic pressing. Static cold settling, matured on the lees for 4 months. No malolactic fermentation

92 Points - Wine Enthusiast Pristine white grapefruit, apple and pear flavors abound in this understated but silken blend of Grenache, Clairette, Bourbolenc and Roussanne. Dry and full bodied yet freshly composed, it's enjoyable now for its youthfulness but should develop mineral and savory intensity with time.

Claude Fournier is the 9th generation of his family to make wine. His wife, Eliane, is the 13th. After many years of hard work Domaine Fournier is now one of the most important estates in Sancerre.

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.



