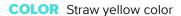


FOURNIER MMM SAUVIGNON BLANC

"Pure and distinct"

The labeling on the wine bottle with the inscription MMM refers to Roman numerals and recalls a three-millennium period during which the wine has grown in the Loire Valley, highlighting the Loire Valley's special connection to the Sauvignon Blanc grape variety. The characteristic Indian summer of the Touraine region ripens the grapes to perfection. They are harvested at night or early in the morning to capture all the fruity aromas. The wine is matured in stainless steel tanks, and fine lees are stirred twice a week for at least six months to give the wine its diverse aromas and maintain its freshness.

roduces "Fournier Père & Fils has been recognized as one of the world's top 100 wine producers for two consecutive years. This recognition significantly reflects the expertise, understanding, and passion for quality that has been the cornerstone of the winery since its inception in 1926 in Verdigny, at the heart of Sancerre. The history of the estate is deeply intertwined with the entire Sancerre region, and its wines are best enjoyed as companions to gourmet-level cuisine, embodying authentic French savoir-faire, traditions, and heritage. Though Sauvignon Blanc has found its way into many corners of the wine world, often with great success, tasting the wines of Fournier Père & Fils can easily evoke the idea of this grape variety's original home. Its name might not be found on the label; you have to know it. After all, we are in France. However, much has evolved since the time of Hélène and Léon Fournier: traditional values are still honored, yet today's cellar is equipped like a winemaker's paradise, merging expertise with determination as Fournier competes at the level of the world's best wines."



AROMA A fresh aroma floods with citrus, lemon zest, herbs, green apple, and blackcurrant leaves.

TASTE The taste is dry, fresh, balanced, citrusy, with green apple notes, and a long finish. A stylish and delicious wine.

TIPS FOR USE MMM is a delicious aperitif, but it also pairs wonderfully with seafood, especially with crab and oysters. Many hors d'oeuvres and, of course, goat cheese are perfect companions for this wine.

White wines 6 bottle(s) **WINE TYPE** PACKAGE SIZE Sauvignon Blanc 100% Natural cork **GRAPES BOTTLE CLOSING** Domaine Fournier Pere & Fils BOTTLE SIZE 0.75 [**MANUFACTURER**

12% PRODUCT NUMBER 232006 **ALCOHOL CONTENT**

SUGAR CONTENT 3 q/l

Norex Responsibility Indicator: Domaine Fournier Pere & Fils



Responsibility review has been conducted by Norex. Read more norex.fi/vastuullisuusmittari















