France, AOP Sancerre | 2025

SANCERRE BLANC LES BELLES VIGNES

”A fresh classic”

FOURNIER
PÈRE & FILS



Story

Les Belles Vignes magically combines three different types of soil: Silex, Caillottes and Terres Blanches. Year-round work in the vineyards, punctual harvests on each vineyard’s own terms, perfect maturity, light pressing, Fermented for three to four weeks in refrigerated tanks, maturing over fine lees and very light filtration are all part of the birth of this high-end Sancerre. Skillful blending is perhaps the most important factor for the final wine, because the parts of the palette come from a total of eight subareas of the Controlled Mark of Origin Sancerre. Les Belles Vignes is a benchmark for others.

Producer

"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."

COLOR Light golden colour.

AROMA The scent is a classic: freshly cut grass, herbs, blackcurrant leaf, fresh lime and minerals.

TASTE The taste is dry, elegantly fruity, herbal, green apple, currants, long and well-balanced. Typical and well-balanced.

TIPS FOR USE Sancerre Les Belles Vignes, with its lemon-lime aroma, is at its best with seafood delicacies. Oysters, crayfish, shrimp, lobster, crabs and mussels, but also Crottin de Chavignol goat cheese from the area, are all perfect choices.

WINE TYPE	White wines	**PACKAGE SIZE**	6 bottle(s)
GRAPES	Sauvignon Blanc 100%	**BOTTLE CLOSING**	Natural cork
MANUFACTURER	Domaine Fournier Pere & Fils	**BOTTLE SIZE**	0,75 l
ALCOHOL CONTENT	13%	**PRODUCT NUMBER**	232001
SUGAR CONTENT	1,53 g/l		

Norex Responsibility Indicator: Domaine Fournier Pere & Fils

Norex requirements	Good	Very good	Excellent
Environmental friendliness			
Social responsibility	Fulfills Norex requirements, but we are waiting for more information...		
Administrative accountability			

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

NOREX
SELECTED BRANDS SINCE 1981