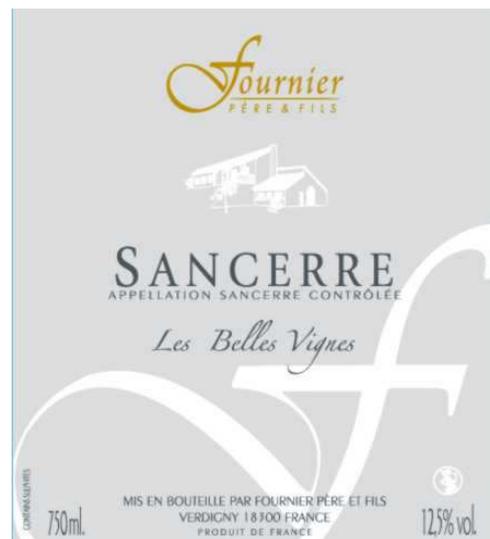


Fournier
PÈRE & FILS



SANCERRE
POUILLY - FUME
MENETOU - SALON



SANCERRE ROSE "FOURNIER" "Les Belles Vignes"

<u>Grape-variety</u> :	100% Pinot noir.
<u>Age of the vines</u> :	15 to 20 years.
<u>Soil</u> :	Limestone + marl + clay.
<u>Yield</u> :	50 to 60 hl/ha.
<u>Production surface</u> :	3 to 4 hectares
<u>Vinification</u> :	12 to 20 hours of maceration before pressing in order to obtain colour. Pneumatic pressing. Static racking of the must. Electronic thermo-regulated fermentation (16- 20°) in stainless steel tanks for a period of 3 weeks. No malolactic fermentation. Maturation on fine lees.
<u>Alcohol content</u> :	12,5°/13°
<u>Total acidity</u> :	4,5 g/l to 5,5 g/l
<u>Residual sugars</u> :	1 to 3 g/l
<u>Tasting</u> :	
Colour :	Brilliant, sustained salmon-pink.
Nose :	Discreet, recalling ripe cherry and a slight note of toast.
Palate :	Fresh and crisp, with an after-taste of lemon and butter aromas. Typical grape character and notes of spices.
<u>Serving temperature</u> :	10 to 12 °C.
<u>Suggested accompanying dishes</u> :	Oriental dishes .
<u>Ageing</u> :	To be drunk within 3 to 4 years of bottling.

FOURNIER Père et Fils

Propriétaires - Récoltants M.G.

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