

*Fournier*  
PÈRE & FILS



SANCERRE  
POUILLY - FUME  
MENETOU - SALON



**SANCERRE ROSE "FOURNIER"**  
*"Les Belles Vignes"*

<b><u>Grape-variety</u></b> :	100% Pinot noir.
<b><u>Age of the vines</u></b> :	15 to 20 years.
<b><u>Soil</u></b> :	Limestone + marl + clay.
<b><u>Yield</u></b> :	50 to 60 hl/ha.
<b><u>Production surface</u></b> :	3 to 4 hectares
<b><u>Vinification</u></b> :	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.
<b><u>Alcohol content</u></b> :	12,5°/13°
<b><u>Total acidity</u></b> :	4,5 g/l to 5,5 g/l
<b><u>Residual sugars</u></b> :	1 to 3 g/l
<b><u>Tasting</u></b> :	
<b>Colour</b> :	Brilliant, sustained salmon-pink.
<b>Nose</b> :	Discreet, recalling ripe cherry and a slight note of toast.
<b>Palate</b> :	Fresh and crisp, with an after-taste of lemon and butter aromas. Typical grape character and notes of spices.
<b><u>Serving temperature</u></b> :	10 to 12 °C.
<b><u>Suggested accompanying dishes</u></b> :	Oriental dishes .
<b><u>Ageing</u></b> :	To be drunk within 3 to 4 years of bottling.

**FOURNIER Père et Fils**

Propriétaires - Récoltants M.G.

B.P. 7 - Chaudoux - VERDIGNY - 18300 SANCERRE - France

Tel. 33 (0)2 48 79 35 24 - Fax 33 (0)2 48 79 30 41

INTERNET : <http://www.fournier-pere-fils.fr> - E-mail : [claudio@fournier-pere-fils.fr](mailto:claudio@fournier-pere-fils.fr)

S. A. S. au Capital de 225 000 € - Siret 324 611 391 00016

Banque : Crédit Agricole Sancerre 64000747000