

# Domaine Fouassier

## Fouassier Père & Fils Sancerre

100% Sauvignon Blanc

### Tasting Notes:

A beautiful light hue with golden green reflections. Bright and bouncy, with a ripe grapefruit and lime zest bouquet up front, giving way to a slightly softer hint of lemon pound cake. Flavors of fennel, star fruit and lightly mulled peach mingle through the soft and lively almond-tinged finish. It is a marvelous companion to fish, seafood, and light meat dishes as well as alone as an aperitif.

### Vineyards:

Region: Sancerre, Loire Valley, France  
Name: Blend of estate vineyard and sourced fruit  
Size: 6 hectares  
Planting Density: 7,000 vines/hectare  
Soil Composition: Clay-chalky and chalky soils  
Elevation: 200-250 meters  
Exposure: Plateau and southern  
Vine Age: 10 to 35 years old

### Winemaking:

#### Harvest

Date: 28th September - 10th October  
Method: Mechanical

#### Fermentation

Container: Stainless steel tanks  
Temperature: 15°C - 18°C  
Duration: 2 to 3 weeks  
Maceration: -  
Malolactic: No

#### Filtered:

Light filtration to preserve aromas

#### Fined:

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### Aging:

Container/Cooperage: Stainless steel tanks  
Duration: 6 - 12 months on the fine lees  
Bottle-Aging Duration: Minimum of 2 months

### Technical Data:

Alcohol: 12.7%  
pH: 3.18  
Residual Sugar: 1.5 grams/liter

### Production Quantity:

50,000 bottles



IMPORTER  
OF THE YEAR  
2014

WINE ENTHUSIAST  
WINE STAR  
AWARDS

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