

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
Sourcing: 100% Estate Grown Fruit
Size: 6 hectares
Planting Density: 7,000 vines/hectare
Soil Composition: Clay, Chalky and Limestone 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



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