



Fournier Pere & Fils - Pouilly Fume Les Deux Cailloux

Origin : France.

Appellation : AOC Pouilly Fume.

Grape Varieties : 100% Sauvignon.

Tasting Note : Golden green reflections colour. Discreet aromas, not quite opened, with a hint of ripe orange. A taste of fruit drops and lemon peel. Will become smoother with time.

Food Matching : Perfect with Fish in sauce.



Fournier Pere & Fils - Sancerre Les Belles Vignes

Origin : France

Appellation : AOC Sancerre.

Grape Varieties : 100% Sauvignon.

Tasting Note : Clear golden green reflections. Aromas reminding of syringa and blackcurrant. Notes of gooseberries, grapefruit and mineral. Full and round at first, followed by a sensation of crispness.

Food Matching : Fish and Seafood.



Fournier Pere & Fils - Le Grand Caillou Pinot Noir

Origin : France.

Appellation : Vin de France.

Grape Varieties : 100% Pinot Noir.

Tasting Note: Elegant and round, nice bright and clear colour. Notes of raspberries, blackcurrant and spices.

Food Matching : Perfect with Grilled meats or in sauces and meat pates.



Fournier Pere & Fils - Le Grand Caillou Sauvignon Blanc

Origin : France.

Appellation : Vin de Pays du Val de Loire.

Grape Varieties : 100% Sauvignon Blanc

Tasting Note: Pale yellow. Soft, subtle mineral notes are wrapped up in aromatics of melon and citrus. Clean, bright and refreshing, this is a gem of a sauvignon blanc. Tropical fruit, citrus and spice aromas and flavors, with vibrant acidity and minerality.

Food Matching : Perfectly accompanies oysters and seafood, or rillettes and goat's cheese.