

Domaine Fouassier

Estate Sancerre

100% Sauvignon Blanc

Established in 1749 in the heart of Sancerre, Domaine Fouassier is one of the oldest wine growing families in the Loire Valley with a history that spans several generations. For centuries they have dedicated themselves to preserving and capturing the terroir and the noble Sauvignon grape varietal through an extensive range of appellation wines. The winery is now completely certified organic and biodynamic and being run by the 10th generation of the Fouassier family.

Tasting Notes:

This wine is 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
Size:	6 hectares
Planting Density:	7,000 vines/hectare
Soil Composition:	Clay, Chalky, and Limestone Soils
Elevation:	200 -250 meters
Exposure:	Southern
Vine Age:	10 to 25 years
Practices:	Organic & Biodynamic

Winemaking:

Harvest:	Machine and hand harvested in mid to late September depending on vintage conditions. with natural vinification using only native yeasts.
Fermentation:	Natural Vinification using only native yeasts in stainless steel tanks for 2 to 3 weeks.
Malolactic Fermentation:	No

Aging:

Wine is aged 6 to 12 months in stainless steel on the fine lees with an additional 2 months in bottle before release.

Technical Data:

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

Production Quantity: 50,000 bottles



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