

Domaine Fouassier

Sancerre Les Chasseignes

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:

Fresh with Meyer lemon and Key lime aromas, wrapped with clean acidity, and showcasing straw and cut grass. It shows ripeness and depth with lemon curd, starfruit, and gooseberry notes, followed by a stony accent on the pure finish. This is a wonderful wine to be served with goat cheese, seafood dishes or as an aperitif.

Vineyards:

Region:	Sancerre, Loire Valley, France
Name:	Les Chasseignes
Size:	4.4 hectares, Estate-Owned
Planting Density:	6,700 vines/hectare
Soil Composition:	Limestone
Elevation:	250 to 270 meters
Exposure:	Southern
Vine Age:	20 to 40 years old
Practices:	Organic & Biodynamic

Winemaking:

Harvest:	The grapes are harvested in mid to late September, depending on the vintage conditions.
Fermentation:	Traditional vinification in stainless steel tanks for 2 to 3 weeks.
Malolactic Fermentation:	No.

Aging:

Wine is aged for 6 to 12 months in stainless steel tanks on the fine lees with a minimum of 2 months in bottle before release.

Technical Data:

Alcohol:	13%
pH:	3.16
Acidity:	3.47 grams/liter
Residual Sugar:	0.78 grams/liter

Total Production:

37,000 bottles



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