

SANCERRE

Les Glories

Foucher-Lebrun is a "Petit Négociant" specializing in wines from the Loire Valley. The company's mission is to convey as accurately as possible the expression of the appellations in the Loire region by careful selection, vinification and ageing of its wines. Foucher-Lebrun was founded in 1921.



In late 2009, the company decided to try raise its image as well as develop its business overseas, so they brought on a new partner, Jean Mounard, who runs a fine and rare wine brokerage business in Paris. J.Mounard is now overseeing the selection process for the wines of the company. He has also begun an activity of producing small quantities of wine from selected plots in Sancerre, Pouilly-Fumé and Saumur-Champigny (from purchased grapes) and raising them in their cellars outside Pouilly-Fumé. Given his deep experience tasting the great wines of the world (he deals regularly in such luminaries as DRC, Mouton, Domaine Leflaive, etc), as well as his contacts among top producers in the Loire, he has been able to significantly raise the bar in terms of the quality of the wines. The current offerings offer a truly remarkable price/quality ratio. Also, by tapping his connections at some better quality cellars in the region, the wines display a real sense of their underlying appellations and are made with a balance and delineation usually found in much more expensive wines. Many wines from Foucher-Lebrun can be found on the best restaurants tables and at the most recognized retailers, especially in New York and many other places in US.

SOILS. Limestone, flinty clay and Kimmeridgian marl (also called Terres Blanches). Vineyard in the villages of Bué, Chavignol and Sancerre.

GRAPE VARIETY. 100% Sauvignon Blanc.

YIELD. 58 Hl/Ha

CLIMATE. Temperate semi-continental climate.

WINEMAKING. Destemming before pressing. Vinification without malolactic fermentation. Thermo-controlled fermentation at 60 degrees Fahrenheit in stainless-steel tanks for five to eight weeks, before maturing from 4 to 6 months on natural lees in tanks. No oak.

TASTING NOTE. Pale yellow colour with green tints. Fruity citrus nose.

A pure Sancerre with incredible freshness and minerality. It stands in contrast to some productions which tends toward richer, heavier wines often with residual sugar. It has a good depth, lovely, citrus fruit, and a classic flintiness on the nose and palate.

WINE & FOOD PAIRING. Best served at 10° - 11° C. Will best accompany laminated of salmon and other fishes in sauce, grilled fish, Crustaceans, goat cheese. Aperitif.

TERRIOR.The inside scoop of Cailottes: the notes of exotic fruits are brought from the Terres Blanches, which also helps add complexity to the nose and mouth which enhances a lingering finish. The minerality comes from the flint that is naturally in the soil. We seek expression of this fine and delicate mouthfeel, emphasizing harmony to this beautiful Sancerre expression!

