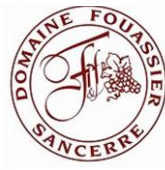


# Domaine Fouassier

## *Clos Paradis*



## Sancerre



### Acreage:

5,5 hectares (13.75 acres).

### Grape variety:

Sauvignon.

### Geology:

Limestone from Buzançais and Limestone 'lités supérieurs' on lower 'Kimmeridgien'.

### Location:

South exposed slope.

### Density of planting:

Between 6700 and 7500 feet/ha.

### Cultivation:

The vines are pruned in 'cordon de Royat'.  
The vineyard is cultivated according to Organic agriculture and biodynamic methods.

### Harvest:

'Clos Paradis' is made of vines aged from 20 to 40 years old.  
Free-run yield average: 50hl/ha.  
To be protected at the maximum, the harvest is stalked and routed to the pneumatic press, via conveyor belts.

### Winemaking:

Natural vinification, fermentation in native yeast. Work in cellar is based on lunar calendar.

### Suggestion:

Saint-Jacques tartare with citrus zest, roasted monkfish.

### How to serve it:

10 to 12 °C for a tasting and 12 to 14°C for the meal.

### Tasting :

Nose of pear, honey, acacia flower, wet stone, a little touch of grapefruit. With aeration, stone and citrus take over. Full, air and round mouth, stretched by a fine acidity beading that lengthens the wine. Great feeling of pureness. Persistent final, between chewing of chalk, and the bitterness of citrus zest, the whole is very soft, refined. A miracle of balance.