

Fournier Père et Fils Wine Dinner at The Cliff

Thursday, 24 October 2024 | 6.30pm - 10pm

Five-course menu with wine pairing: \$158++ per person

Accor Plus members enjoy 15% discount off the menu price and a complimentary gift in celebration of Accor Plus' 30th anniversary. Blackout dates apply.

AMUSE-BOUCHE

DUCK RILLETTE

Apple Compote Tartelette

Fournier Père et Fils MMM Chenin Blanc 2022

FIRST COURSE

LE CRAB SALADE

Crab Meat, Housemade Mayonnaise, Cucumber, Cherry Tomato, Salmon Roe

Fournier Père et Fils Quincy Les Sablons 2022

SECOND COURSE

CHEVEUX D'ANGE AUX TRUFFES ET BISQUE DE HOMARD

Chilled Angel Hair, Black Truffle Dressing, Shio Kombu, Lobster Bisque

Fournier Père et Fils Sancerre Cuvée Silex 2022

THIRD COURSE

VEAU THONÉ

Poached Veal Loin, Tuna Emulsion, Crispy Capers, Baby Pickled Onions

Fournier Père et Fils Menetou-Salon Côtes de Morogues Rouge 2022

MAIN COURSE

TOURNEDOS ROSSINI

Grilled Beef Tenderloin, Seared Foie Gras, Truffle Jus

Fournier Père et Fils Sancerre Les Belles Vignes Rouge 2022

DESSERT

CHOCO NOIR

Valrhona 70% Chocolate Crème, Inaya 65%, Almond Joconde

Coffee or tea

Prices are subject to 10% service charge and prevailing government tax.

Menu is subject to change without prior notice.

 @sofitelesingaporeentosa

 Sofitel Singapore Sentosa Resort & Spa

 ACCOR PLUS
Celebrating **30** YEARS


FOURNIER
PÈRE & FILS



CUVÉES APPELLATIONS

LES BELLES VIGNES
 SANCERRE BLANC AOP

LES BELLES VIGNES
 SANCERRE ROSÉ AOP

LES BELLES VIGNES
 SANCERRE ROUGE AOP

LES DEUX CAILLOUX
 POUILLY-FUMÉ AOP

CÔTES DE MOROGUES
 MENETOU-SALON BLANC AOP

CÔTES DE MOROGUES
 MENETOU-SALON ROUGE AOP

LES SABLONS
 QUINCY AOP

LES MARNES
 POUILLY-SUR-LOIRE AOP

TOURAINÉ
 SAUVIGNON BLANC AOP



The Menetou-Salon appellation stretches over a narrow strip of hills starting west of Sancerre and going up to the north east of the Bourges city.

The appellation covers 560 hectares of 'Terres Blanches' terroir of south facing hills tucked between the Pays Fort plateau and the Loire river plain.

Menetou Salon enjoys a long lasting history and was mentioned by Jacques Coeur in 1450. The diversity of the Terres Blanches terroir endows a legitimate identity to the Sauvignon Blanc and Pinot Noir.

Grape variety Pinot Noir
 Serving temperature 14 to 16°C
 Ageing potential 3 to 5 years

MILLÉSIME 2022

Our Côtes de Morogues cuvée is a benchmark of the appellation. Born on the plateau and clay soil hills of the Morogues village, benefiting from various south and south-east exposures, Pinot Noir and Sauvignon Blanc thrive in this ideal environment.

WINEMAKING & AGEING

Planted on numerous steep hills with varying sun exposures, our vineyard requires a great deal of attention to get its essence. At harvest time, the daily tasting of the berries in each vineyard enables us to precisely choose the ideal picking date. The grapes are cold-macerated in whole bunches for a week before the alcoholic fermentation starts. The Pinot Noir thrives in Menetou Salon!

FOOD PAIRING

A refined balance of minerality and varietal flavors, our Côtes Morogues will compliment your veal cutlet with eggplant, chicken tagines or cheeses such as livarot or mimolette

TASTING NOTES

An intense peony red. The nose is expressive with notes of rose and violet mingled with blueberry and blackcurrant. The first palate is fresh and well-structured, with silky tannins. The wine has a lovely texture with aromas of peach and plum, and a long finish on delicately toasted notes.

The vines for this wine are planted on the Kimmeridgian marl around Morogues. 2022 is an outstanding vintage, but more difficult than we had thought. There was excellent ripeness with good balance from the beginning, but we had to work all through winter with 3 to 4 months in barrel to allow the wine to open up and reveal all its qualities. In the end we obtained magnificent colour, with great balance and abundant fruit. A great classic Menetou-Salon.

LOIRE 'MMM' CUVÉES

SAUVIGNON BLANC
IGP VAL DE LOIRE

CHENIN BLANC
IGP VAL DE LOIRE

PINOT NOIR ROSÉ
IGP VAL DE LOIRE

PINOT NOIR
VIN DE FRANCE



The Chenin blanc is an indigenous grape variety from the Loire valley.

It is a perfect match with the Loire terroirs, its capacity to produce exceptional wines with a great longevity leads us to the vinification of this first cuvée.

Produced in limited quantities in our Touraine vineyard, we elaborated this 'modern style' cuvée while looking for the perfect balance between the freshness and the aromas.

Grape variety Chenin Blanc
Serving temperature 8 to 10°C
Ageing potential 2 to 4 years

VINTAGE 2022

Our Chenin Blanc is grown near the famous Loire Châteaux. The Chenin Blanc is a Loire flagship displaying aristocratic 'greatness'. It is grown on clay & flint soils sitting on top of a thick limestone (tuffeau) plateau overlooking the Cher river. The mild autumn season allows us to harvest the grapes at perfect maturity.

WINEMAKING & AGEING

The grapes are harvested in the early autumn days. 2/3 of the juices are vinified at cold temperatures (13/16°C) in tanks and the remaining 1/3 of the volume ferments in oak barrels. The fermentation lasts well into the winter and sometimes up to spring. The fermentation naturally stops when the perfect balance between the sugar and the acidity is reached. The tense and dry style are a legacy of the great Chenin Blanc from Vouvray!

FOOD PAIRING

Our Chenin Blanc is enjoyed as aperitif with homemade 'petit fours' or with sweet and sour dishes such as roast pork or orange marengo chicken.

TASTING NOTES

The discreet nose opens up to reveal aromas of quince and pear. The fresh and smooth palate is dominated by vanilla and spice underpinned by juicy fruits such as pear and Nashi pear (Japanese pear). The finish is very persistent and rounded off by a delicate bitterness.

This wine is barrel aged although our objective was to structure the wine without imparting any heavy, oaky notes. The 2022 displays exceptional structure and balance thanks to the barrel ageing which has further enhanced the qualities of this outstanding vintage.

APPELLATIONS CUVÉES

LES BELLES VIGNES
SANCERRE BLANC AOP

LES BELLES VIGNES
SANCERRE ROSÉ AOP

LES BELLES VIGNES
SANCERRE ROUGE AOP

LES DEUX CAILLOUX
POUILLY-FUMÉ AOP

CÔTES DE MOROGUES
MENETOU-SALON BLANC AOP

CÔTES DE MOROGUES
MENETOU-SALON ROUGE AOP

LES SABLONS
QUINCY AOP

Etymologically, 'Quincy' comes from the name of a Roman who created the domain of Quintius.

Planted on the Cher river banks, near the city of Bourges, Quincy wines get a noble warrant by the Duke Jean de Berry in the 14th century.

Nowadays, Quincy appellation produces among the most elegant Sauvignon Blanc of the Loire in a fruity-ripe style, full of minerality.

Grape variety Sauvignon Blanc
Serving temperature 8 to 10°C
Ageing potential 2 to 4 years

VINTAGE 2022

Quincy saw a very hot and dry summer in 2022, as did the other Centre-Loire appellations. The vines, which are planted in sand and gravel terraces, nonetheless held up well and gave us perfectly ripe grapes. With its rich, ripe character, this wine bears all the hallmarks of the vintage.



The current terroir, deposited on a lacustrine limestone plateau of Ludien and Stampien era, comes from the erosion of the Massif Central. This alluvial deposit whose maximum thickness can reach up to 6 meters is a mix of sands and gravels or pebbles wrapped up in a clay matrix.

WINEMAKING & AGEING

The Sauvignon Blanc benefits from the mild Cher Valley climate to develop itself in an 'airy' way. Grown on a balanced vineyard, the grapes maturity varies strongly with each vintage. Our experienced winemakers determine if we can wait (or not) for the full maturity. The vinification at a low temperature preserves the subtlety of Sauvignon Blanc's aromas. Bottled in the spring, it is appreciated during its youth.

FOOD PAIRING

Les Sablons cuvée is well appreciated with a scallop carpaccio or salmon with sorrel. It is also a great treat with goat cheeses.

TASTING NOTES

Pale golden hue and bright core. The expressive nose opens up with aromas of citrus zest, quince and pear. The silky smooth palate reveals a beautiful tannic backbone underpinned by a delicate bitterness and notes of fresh apple, white fruits and a touch of almond. The finish is persistent and decidedly exotic with notes of candied pineapple giving way to a soft and rich mouthfeel.

APPELLATIONS CUVÉES

LES BELLES VIGNES
 SANCERRE BLANC AOP

LES BELLES VIGNES
 SANCERRE ROSÉ AOP

LES BELLES VIGNES
 SANCERRE ROUGE AOP

LES DEUX CAILLOUX
 POUILLY-FUMÉ AOP

CÔTES DE MOROGUES
 MENETOU-SALON BLANC AOP

CÔTES DE MOROGUES
 MENETOU-SALON ROUGE AOP

LES SABLONS
 QUINCY AOP



Blessed with vineyards spanning over 8 communes of the appellation, our cuvée 'Les Belles Vignes' has become a benchmark in Sancerre.

Sancerre is the most prestigious and renowned appellation of the Loire. Early texts dating from the Middle Ages already mention the vineyards of Sancerre.

International capital of Sauvignon Blanc, its inimitable style is born from the magic alliance between the varietal and the 3 unique soils of the appellation: Silex, Caillottes and Terres Blanches.

Grape variety Pinot Noir
 Serving temperature 16 to 18°C
 Ageing potential 3 to 6 years

Selected from a dozen parcels spread over the Terres Blanches and Caillottes terroirs, our cuvée 'Les Belles Vignes' rouge reveals all the capacity of the Pinot Noir grape variety on the best Sancerre terroirs. Our vines are planted on steep slopes with multiple exposures giving the maximum complexity to Les Belles Vignes.

WINEMAKING & AGEING

Les Belles Vignes Rouge comes from a rigorous selection where only the best grapes are kept. The 'whole bunch' vinification is done after a 1 week 'cold maceration' to extract the color and the softest tannins. The 'alcoholic' and 'malolactic' fermentations are done in tanks. The best Pinot Noir are then aged in Burgundy oak barrels. The wine is carefully aged before its bottling 12 to 18 months after the harvest.

FOOD PAIRING

Les Belles Vignes is a lively cuvée that elegantly shines with a platter of charcuterie. It is also an ideal match with stew dishes or duck parmentier.

TASTING NOTES

Deep cherry red with an expressive nose of black fruit, blackcurrant, blueberry, and blackberry, with a hint of cherry. Incisive and fruity in the mouth with superb tannins that give structure to the fresh palate. The incredible length of the finish confirms the enormous potential of this wine.

This red Sancerre, from all the terroirs of Sancerre, is essentially vinified in vat. 2022 gave us magnificent grapes, and when alcoholic fermentation was complete we waited for malolactic fermentation to begin spontaneously when the cellar warmed up in the spring. 2022 is an excellent vintage that combines fruit and structure.

VINTAGE 2022

TERROIRS SELECTION

SILEX
SANCERRE BLANC AOP

CAILLOTES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE BLANC AOP

TERRES BLANCHES
SANCERRE ROUGE AOP



Domaine Fournier Père & Fils pursues its mission of revealing the terroirs of Sancerre for sommeliers and wine lovers.

Our terroirs selection range reveals the nuances and the style of 3 Terroirs curated from our finest Sancerre vineyards.

They easily distinguish themselves by their aromatic intensity and complexity.

Grape variety Sauvignon Blanc
Serving temperature 10 to 12°C
Ageing potential 4 to 12 years

VINTAGE 2022

The 'Silex' terroir produces the most sought-after Sancerre thanks to their elegance and their intense minerality. Located alongside the Loire river, it is a very 'early-ripening' soil. The flint stones accumulate heat from the sun during the day and radiate at night which accelerate the maturity of the grapes.

WINEMAKING & AGEING

The grapes are picked very early in the season. They are delicately pressed in a pneumatic press. Prior to the fermentation, the terroir expression is maximized by an extended contact between the clear juice and the fine lees. A cold temperature fermentation ensures a slow fermentation that reveals the complexity. The aging on fine lees for 8 months refines the style and magnifies the balance.

FOOD PAIRING

Thanks to its great minerality, the Silex shines with delicate seafood, lobsters or cappon magro. This cuvée is a great match with your best 'gourmet' dishes.

TASTING NOTES

Pale hue with green glimmers. The expressive nose opens up with lemon and lime, grapefruit, blackcurrant bud and redcurrant. The palate is fresh and concentrated with notes of citrus fruits such as Kabosu and clementine zest. The finish is long, saline and upholstered by a delicate bitterness.

Several different parcels in the villages of St. Gemme, Sancerre and Thauvenay were selected for this 100% flint blend. This terroir is usually the first to be harvested as our aim is to preserve the fresh, lively and chiseled character imparted by this flint terroir. 2022 gave us exceptional balance with perfectly ripe fruit that had retained the tension of the flint soils. This wine offers optimum balance between tension and richness, the hallmark of this vintage.

Harvest date 06/09/2022