



HENRI BOURGEOIS

Anniversary Cuvée

LATE HARVEST – VIN DE FRANCE
KIMMERIDGIAN MARLS

A unique wine, produced in a limited edition of 330 numbered bottles (37,5 cl), born of cold and time to celebrate the Bourgeois family's 330-year history of wines.

TERROIR & VITICULTURE

Harvested from a plot of Sauvignon Blanc planted on the Kimmeridgian marls of Chavignol, an iconic terroir composed of oyster and mussel fossils dating from the Upper Jurassic period (150 million years ago).

Grown on old vines, this harvest achieved exceptional over-ripeness, aided by the cold and intense frost. Hand-harvested on **December 14, 2018, at a temperature of -6°C**, the grapes benefited from a concentration of sugars and aromas due to the time spent on the vine and the frost. This exposure to the winter cold gives the cuvée an intense body and great purity, while retaining the freshness and balance characteristic of the Chavignol terroir.

VINIFICATION

Slow and careful pressing of the **frozen grapes** over 18 hours to extract the purest essence with the highest sugar concentration (145g/L).

Natural alcoholic fermentation took place at low winter temperatures in the cellar over several months, in **Tronçais oak barrels** reserved exclusively for this cuvée.

Aged in barrels for 18 months before bottling on February 10, 2021, then rested in our cellars.

TASTING

Best served at: 8-10°C

Cellaring potential: 10-20 years

Appearance: Gold, bright bronze

Nose: Candied fruit, orange peel, honey, complemented by notes of fig, mango, and pan-seared pineapple. Spicy nuances (cinnamon, white pepper, ginger) as well as delicate hints of toasted almond enrich this complex and expressive bouquet.

Palate: Powerful and balanced, supported by a full-bodied texture and a sweetness that blends with notes of candied citrus. The aging highlights the freshness and subtle spicy notes. Exceptional length on the palate. A full-bodied and rare wine, born of the winemaker's patience.

The Anniversary Cuvée boasts a brilliant gold and bronze color with amber highlights and releases aromas of candied fruit and orange peel. Subtle notes of honey and spices enhance this full-bodied, well-balanced cuvée, which is characterized by remarkable mineral tension. A wine born of the winemaker's patience, the harshness of the winter cold, and the expression of an exceptional terroir.

PAIRING

While it is delightful on its own or with a mature cheese, this wine will enhance refined, sophisticated gourmet cuisine as well as the finest desserts.

Our gastronomic suggestions:

Pan-seared or semi-cooked foie gras, a slice of Fourme d'Ambert, or a thin tart with candied orange.



Created to mark the 330-year history of the Bourgeois family's wines, this limited edition of 330 bottles pays tribute to time, patience, and the passing down of tradition. A rare wine, shaped by an exceptional vintage, enhanced by the first frost of winter, and celebrating the history of a family of winemakers rooted in Sancerre since 1696. It embodies the continuity of family expertise, driven by high standards and respect for the terroir.