



HENRI BOURGEOIS

LE GRAND BOURGEOIS

SAUVIGNON BLANC · IGP Val de Loire BIO
FLINT AND CLAY

This organic Sauvignon Blanc expresses with intensity the tension and minerality characteristic of the successful marriage between a grape variety and a terroir of character.

VITICULTURE & TERROIR

'Le Grand Bourgeois' draws its identity from a rare terroir of flint and clay, where Sauvignon Blanc flourishes on soils with a strong personality.

The vineyard, cultivated with care and respect for biodiversity, produces organic grapes with the purest expression of this noble terroir of the Loire river.

ORGANIC

WINEMAKING

The grapes are organically grown on ideally exposed slopes and harvested at perfect maturity.

After 24 hours of static settling, the must ferments in stainless steel vats at a controlled, cold temperature of between 16 and 18°C, to preserve all the aromatic freshness of the wine. Fermentation is carried out using a selection of indigenous yeasts.

It is then aged for 6 to 8 months on its fine lees, to give it a fine aromatic complexity.

TASTING

Best served at: 10-12°C (50-54°F)

Cellaring potential: 2 to 5 years

Eye: Clear gold, with green highlights

Nose: Ripe citrus - mineral – smoky

Palate: Fleshy - citrus (ripe lemon, blood orange, clementine)

This 'Grand Bourgeois' Sauvignon Blanc is above all a 'terroir wine'. Round on the palate, it opens with citrus fruits (yellow lemon, blood orange, clementine) before giving way to the fine tension typical of its flinty soils.

The finish is mineral and persistent, with notes of spices and white pepper, adding depth and complexity to a wine that is already full of character.

PAIRING

This Sauvignon Blanc pairs well with grilled fish, seafood and fresh cheeses.

Our gourmet suggestions:

- Snacked scallops, sweet potato purée
- Fresh goat's cheese with herbs, toasted sourdough bread and fruity olive oil

