



HENRI BOURGEOIS

PETIT BOURGEOIS

IGP VAL DE LOIRE PINOT NOIR
CLAYS & LIMESTONE

With its vibrant, salmon-pink hue, this subtle Pinot Noir rosé wine displays a delightful bouquet reminiscent of roses, red fruits, tangerine and candies.

VITICULTURE & TERROIR

The Pinot Noir vines are grown on the clay and limestone hillsides of the **Loire Valley**, a noble region known as the "Garden of France".

The Loire Valley, with its castles and gardens, provides vegetables and quality thanks to its **exceptional climate** and ideal temperatures.

The castles and vineyards of the Val de Loire are listed as "Remarkable landscape" on the UNESCO World Heritage Sites list.

WINEMAKING

A **short maceration** in stainless steel vats crafts its beautiful pale pink color.

Alcoholic fermentation is carried out in temperature-controlled **stainless-steel vats** at a temperature of 16-17°C to allow a longer fermentation to preserve all the aromas of the fruit.

Aged for 3-4 months in stainless-steel vats.

RÉCOMPENSES / AWARDS

2024	James Suckling	89 pts
2023	James Suckling	89 pts
2018	Wine Enthusiast	87
2017	Wine Spectator	88

TASTING

Best served at: 10-12°C (50-54°F)
Cellaring potential: 2 to 3 years

Eye: Bright pale pink

Nose: Small red fruits, rose, popcorn

Palate: Fresh and crisp, with a subtle mineral finish

This wine, emblematic of Henri Bourgeois' expertise and passion, is anything but "petit" in its character. It stands as the aromatic and seductive outcome of a meticulous and demanding selection process. This Rosé de Pinot Noir presents a delicious nose of rose, red fruits and candies, followed by a fresh, crystalline palate typical of Loire rosés.

PAIRING

An ideal accompaniment to summer dishes such as grilled meats and salads, this rosé wine is also perfect to match with Asian cuisine.

Our gastronomic suggestions:

Seafood tempura or Vietnamese spring rolls
Grilled chicken with lemon or poached salmon

