



HENRI BOURGEOIS

ES-56

**SANCERRE BLANC BIO
FLINT**

FORMERLY "LA BOURGEOISE"

An incisive white Sancerre, with a strong character and multiple aromatic nuances, between gunflint and a bouquet of spices. A flinty wine by excellence.

VITICULTURE & TERROIR

Old Sauvignon Blanc vines grown on a **rich terroir of flintstones of Sancerre** (precisely in the village of Saint-Satur). This terroir was formed during the Eocene period, 56 million years ago.

The name of this cuvée "ES-56" stands for **Eocene Flint 56 million years ago**.

The plots, cultivated with care and respect for biodiversity, are **certified organic**.

WINEMAKING

Alcoholic fermentation partly in temperature-controlled **stainless-steel** vats and partly in Tronçais oak barrels.

Aged on fine lees for 12 months, with **regular stirring of the lees for 7 to 8 months**.

After bottling, the wine rests in our cellars for several months before being sold.

RÉCOMPENSES / AWARDS

2023	James Suckling	92 pts
2023	Bettane & Desseauve	92 pts
2023	Wine Enthusiast	93 pts
2023	Wine Spectator	92pts
2022	Wine Spectator	92pts Top 100 wines of 2024

TASTING

Best served at: 12-14°C (54-57°F)

Cellaring potential: 6 to 8 years

Eye: Golden, shiny

Nose: Flint and spices

Palate: Remarkably well-balanced, with unequalled finesse and concentration

The "ES-56" white Sancerre offers incomparable balance and concentration. Its nose, with notes of gunflint and spices, is also reminiscent of Sauvignon flower and its sap. A proud, intense cuvée that will reveal all its elegance and finesse over the years.

PAIRING

ES-56 white Sancerre offers elegance and freshness that will match perfectly with white meats and poultry.

Our gastronomic suggestions:

Grilled quail in crapaudine sauce
Alsacian roast guinea fowl

