



HENRI BOURGEOIS

LES RUCHONS

SANCERRE BLANC · SINGLE VINEYARD
FLINT

This single vineyard wine offers a fine, fresh nose reminiscent of eucalyptus and flint. The attack is vibrant, marked by "stony" notes and lemon. The finish is a surprise, with hints of caramel and gunflint.

VITICULTURE & TERROIR

Vines planted in 1970 on the flinty "Fontenay" terroir in the Northern part of the Sancerre appellation, grown on a parcel of 1ha03. **The grapes are harvested by hand when perfectly ripe**, after tasting the berries on the plot.

IN ORGANIC CONVERSION.

WINEMAKING

Slow pressing (3 hours), followed by cold settling (8°C) for 3 days. Alcoholic fermentation for 3 to 4 weeks with regular stirring of the lees. 1/4 of the must ferments in **temperature-controlled stainless-steel vats and 3/4 in oak barrels** already used for 1 to 3 vintages (600L). The wine in vats is racked for the first time 5 to 15 days after the end of the fermentation.

The part in barrels is matured on **total lees of fermentation for 10 to 11 months**, with stirring of the lees until Easter. The part in vats is matured on **fine lees until the following Christmas**. After bottling the wine rests for 10 months in our cellars.

RÉCOMPENSES / AWARDS

2022	James Suckling	92 pts
2020	Bettane & Desseauve	94 pts
2020	Decanter	95 pts
2020	James Suckling	91 pts
2019	Decanter	92 pts

TASTING

Best served at: 13-14°C (55-57°F)
Cellaring potential: 6 to 8 years

Eye: Clear gold

Nose: Fresh citrus fruit, ripe orange and mineral notes (flint).

Palate: Fresh, full attack, mineral palate with a long finish and hints of gunflint and caramel.

A wine with a clear, gold color and a nose that opens with aromas of fresh citrus fruits, ripe orange and fine mineral notes from its flinty terroir. The attack is fresh and full-bodied. The mid-palate is underpinned by the minerality of the flint, while the structure benefits from a fine, discreet grain of oak tannin. The finish is long and fresh, with notes of caramel and gunflint.

PAIRING

This white Sancerre offers many facets and a structure to be appreciated with great white meats, noble fish and mature cheeses.

Our gastronomic suggestions:

Fish Carpaccio
Rack of veal with morels

