



HENRI BOURGEOIS

LE GRAVERON

SANCERRE ROUGE · SINGLE VINEYARD
KIMMERIDGIAN MARLS

Probably the most 'Burgundian' of Sancerre reds... This single vineyard cuvée transcends Pinot Noir with notes of blackberry, spices and chocolate, supported by a lacy tannic structure.

VITICULTURE & TERROIR

Selected Pinot Noir vines planted in 1997 on a 1ha31 plot, located at the top of **La Côte des Monts Damnés** (Chavignol) on a rich terroir of Kimmeridgian marls.

The **grapes are regularly tasted** on the plot to determine the precise day to start harvesting.

The plot is entirely harvested by hand, using 10-12kg crates to avoid crushing the delicate pinot noir grapes.

IN ORGANIC CONVERSION.

WINEMAKING

The grapes are sorted and gently transferred by gravity into oak tuns for a 4 to 6-day maceration with **daily pumping-overs**.

Alcoholic fermentation for 8 to 10 days in tuns. The temperature does not exceed 25°C to guarantee the best quality of the juices. **Manual pumping-overs and punching-downs are performed twice in a day**, until mid-fermentation.

The wine is raked by gravity and kept at low temperature in stainless-steel vats until Spring, before **malolactic fermentation in new or "1-wine" barrels**. Aged in 228L and 600L barrels for 12 months.

RÉCOMPENSES / AWARDS

2022	James Suckling	92 pts
2020	Bettane & Desseave	93 pts
2020	James Suckling	90 pts
2019	James Suckling	92 pts
2016	Wine Enthusiast	92pts

TASTING

Best served at: 14-16°C (57-61°F)
Cellaring potential: 6 to 8 years

Eye: Ruby with garnet highlights

Nose: Dark fruits, smoke and fresh caramel, chocolate and spices

Palate: A fresh attack and silky tannins, smooth palate with a red fruits and chocolate finish.

The nose is refined and complex, with beautiful notes of black berries and caramel. On the palate, the wine opens with intense notes of red fruits (blackberries), chocolate and spices. The attack is fresh, and the fine, silky tannins give 'flesh' to the lacy structure of the wine.

PAIRING

This exceptional red Sancerre is the perfect accompaniment to red meats, marinated or in sauce, soft cheeses and chocolate pastries.

Our gastronomic suggestions:

Grilled beef with rosemary
Black Forest with Morello cherries

