

**A confidential expression of Sancerre, this cuvée is the sophisticated and complex marriage of Sauvignon blanc, flint stones and oaky nuances.**

## SANCERRE BLANC « Étienne Henri »

TERROIR: Flint & clay

BEST SERVED AT: 11-13°C (51-55°F)

AGEING POTENTIAL: 8-12 years

### VITICULTURE & TERROIR

- **Old vines** cultivated on **flint & clay slopes in Saint-Satur**, at the bottom of the Sancerre peak
- This specific terroir provides **great strength and concentration** to the wine
- Purposely low yields, use of organic fertilisers only, grassing between the rows

### WINEMAKING

- A cuvée elaborated as **a tribute to Étienne Bourgeois** - who also went by « Henri » - who was the first in the family to settle in Chavignol
- Étienne was also **a pioneer in Sancerre** regarding **the use of new oak barrels during fermentation**
- A **12-month maturation** process : 1/3 in new barrels, 1/3 in one-year old barrels, 1/3 in two-year old barrels

### PAIRING

Meals with strong personality, to withhold the power, complexity and roundness of this wine, such as grilled fish or white meats with sauces and creams.

#### Our gastronomic suggestions

- *Grilled red snapper coated with spiced oil;*
- *Bresse chicken with truffles and chesnut cream sauce.*

### TASTING

- Eye** Green gold
- Nose** Ripe fruits, spice, and hints of vanilla
- Palate** A fresh first palate with notes of lime, followed by roundness, strength, and a remarkable length that lead to a subtle, mineral finale

Our winemaking process in oak barrels sublimates the cuvée's natural, subtle minerality, and creates a wine of a remarkable roundness and strength combined with the refreshing crispiness of Sauvignon blanc.

### AWARDS & ACCOLADES

2017	Wine Enthusiast	94 pts
2016	Wine Enthusiast	94 pts
2015	Wine Enthusiast	94 pts
2015	Wine Spectator	94 pts
2015	The Wine Doctor	96 pts
2014	Wine Enthusiast	94 pts
2014	Wine Advocate	91 pts
2013	Wine Spectator	90 pts
2013	Wine Enthusiast	94 pts
2012	Wine Spectator	90 pts
2012	Wine Enthusiast	94 pts

