

SANCERRE BLANC GRANDE RÉSERVE

CHALKY CLAY

« Delicate nose with aromas of white fresh fruits and citrus, this Sancerre is highlighted by its typicity and its great expression of the Sauvignon grape. »



VITICULTURE & TERROIR

The hills and ridges separating the village of Chavignol from Sancerre are composed of clay and limestone chalk (65% clay and 35% chalk). "Grande Réserve" comes from this famous which is at the origin of the unique taste of Sancerre. The chalky-clay *terroirs*, give a sharp fruitiness with varietal aromas of ripe citrus fruits and white flowers, typical of Sauvignon Blanc.

VINIFICATION

Fermentation in thermo-regulated stainless steel tanks at 15 – 18°C then, this wine was matured for 5 months on its fine lees preserving the aromatic potential.

TASTING NOTES

"Grande Réserve" is expressing some exotic fruits sublimed by citrus character. Its persistence and its harmony find their origin in the well exposed vines and the nature of the soil.

WINE & FOOD

Very pleasant at the beginning of a meal, this wine is an excellent companion for seafood and white meat, developing roundness and delightful softness. To be served at 10-12°C.

AWARDS & ACCOLADES

2018 Wine Enthusiast **90pts**

Gold Medal - Grande Réserve, Sancerre blanc 2015 - Concours Mondial de Bruxelles 2016

Paolo Basso (Best World Sommelier 2013) recommends our Sancerre Blanc, Grande Réserve:

"To indulge myself at a small price, I chose the Sancerre Grande Réserve by Henri Bourgeois, a white wine delicious with a fish tartare drizzled with olive oil and a touch of lemon".

Prix Plaisir : 1 Pépite - Grande Réserve, Sancerre blanc 2013 - My Bettane et Desseauve 2014

Yield : around 50 hl/ha
Age of vines: 20 to 40 years old
Ageing potential : 2 to 4 years
Best Served at : 11-12°C.

