



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

QUINCY HAUTE VICTOIRE

SANDY GRAVEL

Mineral and straightforward, this Quincy is round on the palate and well-balanced. The fruity and aromatic side prevails over the structure which nevertheless is fine and elegant.



VITICULTURE & TERROIR

Planted on an ancient, gently rolling terrace of the Cher composed of sand and gravel, Sauvignon vines produce grapes of excellent quality. The local climate is relatively warm and dry, and offers great conditions for the wine-growing.

WINEMAKING

As quickly as they are harvested, the grapes are pressed and the juice allowed to settle for 24 hours to naturally clarify. The fermentation is strictly controlled at temperatures of 16 to 19° C. Finally, the wine rests on its fine lees for several months until bottling in April.

AWARDS & ACCOLADES

88/100 Haute Victoire, Quincy
2015, Wine Enthusiast 2016



TASTING NOTES

Great typicity, this wine of a pale golden robe presents delicate citrus and white flower aromas. Fresh and lively yet round on the palate, “Haute Victoire” is a well-balanced wine. It’s fruity and very aromatic aspects add to its fine and elegant structure.

WINE & FOOD

The gustative qualities of “Haute Victoire” are brought to the fore when served with fresh water fish smoked or prepared in sauce. Try it with a delicious thick salmon steak served with lemon butter. No one will object if you select it to accompany a Sainte Maure de Touraine... Indulge yourself!

Terroir: Sandy gravel
Ageing Potential : 2-5 years
Best Served at : 10-11°C

