



HENRI BOURGEOIS

## PETIT BOURGEOIS

IGP VAL DE LOIRE PINOT NOIR  
CLAYS & LIMESTONE

**With its vibrant, salmon-pink hue, this subtle Pinot Noir rosé wine displays a delightful bouquet reminiscent of roses, red fruits, tangerine and candies.**

### VITICULTURE & TERROIR

The Pinot Noir vines are grown on the clay and limestone hillsides of the **Loire Valley**, a noble region known as the "Garden of France".

The Loire Valley, with its castles and gardens, provides vegetables and quality thanks to its **exceptional climate** and ideal temperatures.

The castles and vineyards of the Val de Loire are listed as "Remarkable landscape" on the UNESCO World Heritage Sites list.

### WINEMAKING

A **short maceration** in stainless steel vats crafts its beautiful pale pink color.

Alcoholic fermentation is carried out in temperature-controlled **stainless-steel vats** at a temperature of 16-17°C to allow a longer fermentation to preserve all the aromas of the fruit.

Aged for 3-4 months in stainless-steel vats.

### AWARDS & ACCOLADES

<b>2018</b>	Wine Enthusiast
<b>2017</b>	Wine Spectator
<b>2016</b>	Wine Enthusiast
<b>2014</b>	Wine Enthusiast

### TASTING

**Best served at:** 10-12°C (50-54°F)  
**Cellaring potential:** 2 to 3 years

**Eye:** Bright pale pink

**Nose:** Small red fruits, rose, popcorn

**Palate:** Fresh and crisp, with a subtle mineral finish

*This wine, emblematic of Henri Bourgeois' expertise and passion, is anything but "petit" in its character. It stands as the aromatic and seductive outcome of a meticulous and demanding selection process. This Rosé de Pinot Noir presents a delicious nose of rose, red fruits and candies, followed by a fresh, crystalline palate typical of Loire rosés.*

### PAIRING

An ideal accompaniment to summer dishes such as grilled meats and salads, this rosé wine is also perfect to match with Asian cuisine.

#### Our gastronomic suggestions:

Seafood tempura or Vietnamese spring rolls  
Grilled chicken with lemon or poached salmon

