



HENRI BOURGEOIS

PETIT BOURGEOIS

IGP VAL DE LOIRE SAUVIGNON BLANC
CLAYS & LIMESTONE

This Loire Sauvignon Blanc, ambassador of the Bourgeois style, presents a subtle, floral nose, a fresh, juicy palate with hints of pomelo and white fig, and the most delicate mineral tension.

VITICULTURE & TERROIR

The Sauvignon Blanc vines are grown on the clay-limestone hillsides of the **Loire Valley**, a noble region also known as the "Garden of France".

The Loire Valley, with its many castles and gardens, produces high-quality vegetables and local wine thanks to its **exceptional climate** and ideal temperatures.

The châteaux and vineyards of the Loire Valley are listed as "Remarkable Landscapes" on the UNESCO World Heritage List.

WINEMAKING

Fermentation in temperature-controlled **stainless-steel vats**, at **low temperature**, to allow a longer fermentation and preserve the aromas of the fruit.

Aged for 3 to 4 months on fine lees before bottling.

TASTING

Best served at: 10-12°C (50-54°F)

Cellaring potential: 2 to 3 years

Eye: Clear yellow with green highlights

Nose: Floral and fruity notes, hints of Sauvignon flower

Palate: Fresh and crisp, with notes of citrus and freshly cut grass

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. Remarkably aromatic, This Sauvignon Blanc presents a subtle and floral nose, a fresh and juicy palate reminiscent of pomelo and white fig, and a slight bitterness in the finish that whets the appetite.

PAIRING

Excellent as an aperitif, it also goes well with fish, seafood and certain white meats.

Our gastronomic suggestions:

Grilled white fish
Summer salad

AWARDS & ACCOLADES

2023	Wine Enthusiast
2023	James Suckling
2020	Wine Spectator
2017	Wine Spectator
2016	Wine Spectator
2016	Concours Mondial des vins

89 pts Best Buy
91 pts
88 pts
89 pts
89 pts
Gold

