



HENRI BOURGEOIS

EN TRAVERTIN

POUILLY-FUMÉ
CLAYS & LIMESTONE

An irresistible Pouilly-Fumé marked by an explosion of freshness and citrus fruits, counterbalanced by iodine and shellfish notes, and a typical mineral finish.

VITICULTURE & TERROIR

Grown on the clays and limestone hills of **Saint-Andelain**, the highest point in the Pouilly-Fumé appellation.

A terroir composed of limestone rocks that give our Pouilly-Fumé its renown **minerality**.

"En Travertin" or *travertine* is a type of limestone formed by sedimentation.

THIS WINE IS CERTIFIED ORGANIC.

WINEMAKING

Gentle **pressing** and static **settling** of the juice for 24 hours.

Fermentation in temperature-controlled **stainless-steel vats** (between 15 and 18°C). This long fermentation at **low temperature** preserves more intense and delicate aromas.

Aged for 5 months on fine lees before bottling.

AWARDS & ACCOLADES

2023	Guide Hachette
2022	Wine Enthusiast
2022	James Suckling
2022	Concours Mondial du Sauvignon
2021	Decanter
2017	Falstaff

TASTING

Best served at: 10-12°C (50-54°F)

Cellaring potential: 3 to 5 years

Eye: Bright, clear yellow

Nose: Citrus and yellow-fleshed fruits, with subtle flinty notes

Palate: Fresh, concentrated and elegant, with citrus and mineral/iodine flavors

This Pouilly-Fumé draws all its potential from the soils on the right bank of the Loire, restrained at first, then deployed in the mid-palate with generous, ripe fruit. The volume is elegantly counterbalanced by iodine and shellfish notes that sign this refined wine in a style typical of Domaine Henri Bourgeois.

PAIRING

This wine goes wonderfully with shellfish, fish and white meats or goat cheese.

Our gastronomic suggestions:

Turbot with spinach and feta cheese
Crotin de Chavignol and toasted sesame seeds

1 Étoile
90 pts
90 pts
Argent
91 pts
91 pts

