



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.

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
Crottin de Chavignol and toasted sesame seeds

AWARDS & ACCOLADES

2022	James Suckling	90 pts
2022	Concours Mondial du Sauvignon	Silver
2021	Decanter	91 pts
2021	Falstaff	92 pts
2021	Revue du Vin de France	89 pts
2020	Wine Enthusiast	89 pts

