



HENRI BOURGEOIS

## JS-150

**POUILLY-FUMÉ**  
**KIMMERIDGIAN MARLS**  
*FORMERLY "LA DEMOISELLE DE BOURGEOIS"*

**Our "JS-150" Pouilly-Fumé unveils a floral bouquet imbued with acacia and marine nuances. The palate harmonizes ripe tangerine with luscious pastry undertones, and mouthwatering iodine lengths.**

### VITICULTURE & TERROIR

These vines are grown on the **kimmeridgian marls** of Saint-Laurent-l'Abbaye, the historic birthplace of the Pouilly-Fumé appellation. These marls are deposits of clay and oyster/mussel fossils from the Jurassic epoch.

The name "JS-150" means "**Jurassic Superior** 150 million years".

IN ORGANIC CONVERSION.

### WINEMAKING

The grapes are **rigorously selected** and gently **pressed** to preserve the aromatic potential of the fruit.

Alcoholic fermentation performed in temperature-controlled **stainless-steel vats** for 85% of the juice, with the remaining 15% fermenting in Tronçais **oak barrels**.

Aged on fine lees for 12 months.

After a resting period, bottled in early summer.

### AWARDS & ACCOLADES

|      |                 |        |
|------|-----------------|--------|
| 2019 | Wine Advocate   | 92 pts |
| 2019 | Wine Enthusiast | 93 pts |
| 2018 | Wine Spectator  | 89 pts |
| 2018 | Wine Enthusiast | 90 pts |
| 2017 | Wine Advocate   | 92 pts |
| 2017 | Wine Enthusiast | 89 pts |

### TASTING

**Best served at:** 12-14°C (54-57°F)  
**Cellaring potential:** 6 to 8 years

**Eye:** Gold

**Nose:** Acacia flower, marine freshness

**Palate:** Round, intense, tangerine, pastry, with subtle woody notes and iodine in the finish

*Radiant gold in color, the JS-150 Pouilly-Fumé, hailing from Superior Jurassic soils (150 million years old, hence the name), unveils a floral bouquet imbued with acacia and marine nuances. The palate is both rounded and intense, harmonizing ripe tangerine with luscious pastry undertones. The finish, marked by iodine, underscores the complexity of this wine, serving as a tribute to one of its appellation's most distinguished terroirs.*

### PAIRING

A great wine that goes well with many dishes, white meats and fish.

#### **Our gastronomic suggestions:**

Steamed skate and spinach shoots with a tangy jus  
Roast free-range poultry supreme with Pomme Macaire

