



HENRI BOURGEOIS

## SANCERRE BLANC

FLINTY CLAYS AND LIMESTONE  
FORMERLY "LES BARONNES"

A precise and dynamic wine, delicately balancing and assembling the crispness of Sauvignon Blanc with the elegance of its typical Sancerre terroir.

### VITICULTURE & TERROIR

Vines grown on a terroir of **flinty clays and limestone**, located on the hills between Chavignol and Sancerre.

Yields are deliberately low, with high-density cultivation and **inter-row grassing**.

### WINEMAKING

**Gentle pressing** as soon as the harvest is received to **preserve the aromatic potential** of the grapes.

Fermentation in temperature-controlled stainless-steel vats (15-18°C).

Aged for 5-6 months on its lees before bottling.

### TASTING

**Best served at:** 10-12°C (50-54°F)  
**Cellaring potential:** 2 to 4 years

**Eye:** Crystalline yellow

**Nose:** Citrus fruit, white-fleshed fruit

**Palate:** Chiselled and full-bodied, with crisp fruit and a lingering finish.

*An expressive nose of citrus fruit and pineapple precedes a round, brilliant palate with hints of eucalyptus, followed by a fresh, mineral finish typical of its appellation.*

### PAIRING

A delightful start to a meal, this white Sancerre is also excellent with fish.

#### Our gastronomic suggestions:

Scallops with mango emulsion  
Sea bass roll with curry

### AWARDS & ACCOLADES

2023	Wine Enthusiast	90 pts
2023	James Suckling	90 pts
2022	James Suckling	90 pts
2021	Decanter	90 pts
2020	Wine Spectator	90 pts
2020	Loire Buyers' Selection	93 pts

