



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

2024	Wine Enthusiast
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2023	James Suckling
2022	James Suckling
2021	Decanter
2020	Wine Spectator

91 pts
90 pts
90 pts
90 pts
90 pts
90 pts

