



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.

### AWARDS & ACCOLADES

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

### 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

