



HENRI BOURGEOIS

ES-56

**SANCERRE BLANC
FLINT**

FORMERLY "LA BOURGEOISE"

An incisive white Sancerre, with a strong character and multiple aromatic nuances, between gunflint and a bouquet of spices. A flinty wine by excellence.

VITICULTURE & TERROIR

Old Sauvignon Blanc vines grown on a **rich terroir of flintstones of Sancerre** (precisely in the village of Saint-Satur). This terroir was formed during the Eocene period, 56 million years ago.

The name of this cuvée "ES-56" stands for **Eocene Flint 56 million years ago**.

IN ORGANIC CONVERSION.

WINEMAKING

Alcoholic fermentation partly in temperature-controlled **stainless-steel** vats and partly in Tronçais oak barrels.

Aged on fine lees for 12 months, with **regular stirring of the lees for 7 to 8 months**.

After bottling, the wine rests in our cellars for several months before being sold.

AWARDS & ACCOLADES

2022	James Suckling	93 pts
2020	Wine Spectator	93 pts
2020	James Suckling	91 pts
2019	Robert Parker	93 pts
2019	Wine Enthusiast	90 pts
2018	James Suckling	92 pts

TASTING

Best served at: 12-14°C (54-57°F)

Cellaring potential: 6 to 8 years

Eye: Golden, shiny

Nose: Flint and spices

Palate: Remarkably well-balanced, with unequalled finesse and concentration

The "ES-56" white Sancerre offers incomparable balance and concentration. Its nose, with notes of gunflint and spices, is also reminiscent of Sauvignon flower and its sap. A proud, intense cuvée that will reveal all its elegance and finesse over the years.

PAIRING

ES-56 white Sancerre offers elegance and freshness that will match perfectly with white meats and poultry.

Our gastronomic suggestions:

Grilled quail in crapaudine sauce
Alsacian roast guinea fowl

