



HENRI BOURGEOIS

GRANDE RÉSERVE

SANCERRE BLANC
CLAYS AND LIMESTONE

A white Sancerre with the crispness and elegance typical of the appellation, revealing aromas of grapefruit and white flowers, and a blossoming mineral finish.

VITICULTURE & TERROIR

The vines are grown on a **terroir of clays** (65%) and **limestone** (35%) in the hills between Chavignol and Sancerre. The limestone gives to the wine its backbone, while the clay gives it flesh.

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

THIS WINE IS CERTIFIED ORGANIC.

WINEMAKING

Gentle, **slow pressing** as soon as the harvest arrives to preserve the aromatic potential of the grapes.

Natural, cold clarification of the must.

Fermentation in **stainless steel** vats (between 16 and 19°C).

Aged on fine lees for 5 to 6 months.

TASTING

Best served at: 10-12°C (50-54°F)

Cellaring potential: 3 to 5 years

Eye: Clear gold, with green highlights

Nose: Grapefruit, pineapple, white flowers, notes of boxwood, slightly smoky

Palate: Chiseled, with crisp fruit and a lingering mineral finish.

A generous wine with an expressive, distinctive bouquet combining grapefruit, pineapple, white flowers and boxwood. The palate is well-crafted, revealing richness and fullness, complexity and length. Its persistence and harmony stem from the exposure and quality of its clays and limestone terroir.

PAIRING

Our 'Grande Réserve' pairs wonderfully with fish, white meats and fresh cheeses.

Our gastronomic suggestions:

Cream of asparagus soup
Grilled sea bream with lemon sauce

AWARDS & ACCOLADES

2024	ELLE à Table
2024	Concours Terre de Vins
2023	Guide Hachette
2023	ELLE à Table
2022	Concours Mondial du Sauvignon
2018	Wine Enthusiast

GOLD
GOLD
1 étoile
GOLD
GOLD
90 pts

