



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.

### AWARDS & ACCOLADES

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

### 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

