



HENRI BOURGEOIS

JADIS

SANCERRE BLANC
KIMMERIDGIAN MARLS

A perfect blend of Sauvignon Blanc and a unique terroir, this emblematic cuvée from Domaine Henri Bourgeois boasts crisp freshness, exotic notes and exceptional length.

VITICULTURE & TERROIR

The Kimmeridgian marls contain fossils of comma-shaped oysters (*ostrea virgula*) on the Côte de Chavignol.

Yields are naturally low; **only organic fertilizers** are used; grass is grown between the rows.

ORGANIC CONVERSION

WINEMAKING

2 days of **natural clarification** in vats after gentle pressing of the grapes.

Alcoholic fermentation partly in temperature-controlled **stainless-steel** vats and partly in **oak demi-muids** (600L).

Aged for 12 months in 600-litre oak barrels that have already been used for several wines, with manual stirring to bring the lees back into suspension and give the wine its roundness and complexity. Racking and bottling follow the lunar cycles.

The wine is left to rest in vats for 6 to 12 months before bottling.

AWARDS & ACCOLADES

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| 2022 | Wine Spectator | 92 pts |
| 2022 | Wine Enthusiast | 92 pts |
| 2022 | James Suckling | 92 pts |
| 2020 | Wine Enthusiast | 94 pts |
| 2020 | Robert Parker | 92+ pts |
| 2019 | Wine Enthusiast | 94 pts |

TASTING

Best served at: 12-13°C (54-56°F)

Cellaring potential: 6 to 8 years

Eye: Bright green gold

Nose: Exotic fruits, green mango, citrus, honey and menthol notes

Palate: Powerful, round and harmonious; remarkable length on the palate; surprisingly refreshing thanks to its great minerality

A reminder of a sea that once was and is no more, 'Jadis' has a crystalline, sun-kissed gold color, underpinned by exotic notes of mango and a hint of sea air. The full-bodied palate is a delicious blend of ripe citrus fruits and salty hints of oyster shells. The fresh, light finish is the result of rigorously precise ageing.

PAIRING

Works wonderfully well with fish, shellfish, white meat or sweet and savory recipes.

