



HENRI BOURGEOIS

LA CÔTE DES MONTS DAMNÉS

SANCERRE BLANC
KIMMERIDGIAN MARLS

Cultivated on the most famous hillside in Sancerre, La Côte des Monts Damnés overlooks the village of Chavignol below, the historic birthplace of Domaine Henri Bourgeois.

VITICULTURE & TERROIR

The vines are grown on the famous Côte des Monts Damnés, which has been cultivated since the 10th century. Its south-facing **Kimmeridgian marls terroir** is made of thousands of small comma-shaped oyster shells (*ostrea virgula*).

Yields are deliberately low, with **high-density cultivation** and grass between the rows.

THIS WINE IS CERTIFIED ORGANIC.

WINEMAKING

The grapes are harvested by hand and transported to the winery with the greatest care.

Slow, **gentle pressing to preserve the aromatic potential** of the grapes.

Cold settling (8°C) and **natural clarification of the must**.

Alcoholic fermentation in temperature-controlled stainless-steel vats between 15 and 18°C. Aging in vats on the **fine lees of fermentation** for 8-10 months.

AWARDS & ACCOLADES

2023	James Suckling	92 pts
2022	Wine Spectator	92 pts
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2022	James Suckling	92 pts
2020	Wine Advocate	92 pts
2020	Wine Enthusiast	92 pts

TASTING

Best served at: 12-14°C (54-57°F)

Cellaring potential: 5 to 7 years

Eye: Pale gold

Nose: Delicate, slightly exotic aromas

Palate: Fresh and crisp, aromas of blood orange, iodine and mineral/chalky lengths

Complex, this wine offers compelling aromas of blood orange and a whiff of sea air. A generous nature confirmed by a juicy palate with tones of mango, and a mineral, chalky finish that makes this wine a gastronomic Sancerre.

PAIRING

This wine is a partner of choice for top-class cuisine; it is at its best with white meats, fish or mature cheeses.

Our gastronomic suggestions:

Grilled prawn skewers
A famous Crottin de Chavignol

