



HENRI BOURGEOIS

LA CÔTE DES MONT S DAMNÉS

SANCERRE BLANC - BIO
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	Wine Enthusiast
2023	James Suckling
2022	Wine Spectator
2022	Wine Spectator
2022	James Suckling
2020	Wine Advocate

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

