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 commashaped 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 stainlesssteel vats between 15 and 18°C. Aging in vats on the **fine lees of fermentation** for 8-10 months.

AWARDS & ACCOLADES

2021	Wine Spectator
2020	Wine Advocate
2020	Wine Enthusiast
2020	James Suckling
2019	Loire Buyers' Selection
2019	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 topclass cuisine; it is at its best with white meats, fish or mature cheeses.

Our gastronomic suggestions:

Grilled prawn skewers A famous Crottin de Chavignol

91	pts
92	pts
94	pts



DOMAINE HENRI BOURGEOIS



