



HENRI BOURGEOIS

## LE COTELIN

SANCERRE BLANC · SINGLE VINEYARD  
KIMMERIDGIAN MARLS

A single vineyard white Sancerre with a rich smooth texture that delicately evokes the crisps and luscious aromas of a lemon pie and ends on a toasty and mineral finale.

### VITICULTURE & TERROIR

Vines planted in 1989 on a plot of 1ha23, on a terroir of Kimmeridgian marls in 'Maimbray', a small village located in the North-West of the Sancerre appellation.

The grapes are harvested by hand when perfectly ripe, after tasting the berries directly on the plot.

IN ORGANIC CONVERSION.

### WINEMAKING

Slow, low-pressure pressing (3 hours) followed by natural clarification of the cold must (8°C) for 5 days, with daily stirring of the lees.

Alcoholic fermentation for 4 weeks, 1/3 in stainless steel vats and 2/3 in oak demi-muids (600L), with daily tasting of the juices.

Aged for a total of 12 months, with stirring of the lees for the 2/3 resting in barrels until Christmas.

The bottles are left to rest for a minimum of 12 months before being sold.

### AWARDS & ACCOLADES

2016	Falstaff
2016	Wine Spectator
2016	Wine Enthusiast
2016	Wine Advocate
2015	Wine Spectator
2015	The Wine Doctor

### TASTING

**Best served at:** 12-13°C (54-56°F)  
**Cellaring potential:** 6 to 8 years

**Eye:** Gold

**Nose:** Lemon pie, gooseberry, notes of honeysuckle and chamomile, iodine

**Palate:** White peach, a beautiful roundness that precedes lightly toasted and mineral notes

*The nose is beautifully mature, with notes of lemon pie and gooseberry, while aromas of honeysuckle and chamomile also come through. On the palate, the crispness complements a rich, smooth texture that will become rounder with age. The tannins add to the roundness needed to produce a generous wine, with a lightly toasted character and lovely mineral clarity.*

### PAIRING

This precise and fruity single vineyard is a perfect match for white meats, fish and mature or roasted cheeses.

**Our gastronomic suggestions:**

Sole fillets with tarragon sauce  
Roasted chicken with chestnuts

96 pts
89 pts
94 pts
92 pts
91 pts
94 pts

