



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

2019	James Suckling
2016	Falstaff
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

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

