



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

<b>2020</b>	James Suckling
<b>2019</b>	James Suckling
<b>2016</b>	Falstaff
<b>2016</b>	Wine Enthusiast
<b>2016</b>	Wine Advocate
<b>2015</b>	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

<b>91 pts</b>
<b>92 pts</b>
<b>96 pts</b>
<b>94 pts</b>
<b>92 pts</b>
<b>94 pts</b>

