



HENRI BOURGEOIS

LES CÔTES AUX VALETS

SANCERRE BLANC · SINGLE VINEYARD
CLAYS AND LIMESTONE

A supple, full-bodied, gastronomic wine with dried fruit aromas and fine mineral notes, offering a fresh palate with hints of citrus fruit and mirabelle plum.

VITICULTURE & TERROIR

The vineyard was planted in 1986 on the clays and limestone terroir of "Bannon" in the Southern part of the Sancerre appellation, on a plot of 1.06 ha.

The grapes are harvested entirely by hand, after being tasted on the plot to determine the perfect harvesting time.

IN ORGANIC CONVERSION.

WINEMAKING

Slow pressing at low pressure (3 hours), natural clarification of the must at 8°C for 2 to 3 days, with stirring of the lees to reveal the aromatic potential of the grapes.

After settling, the alcoholic fermentation takes place in stainless steel vats between 15 and 19°C for 30 days and in 600L oak barrels (1/3rd), with **regular tastings**.

After a first racking, the wine is matured in vats on its **fine lees until Christmas**, and then rests for 7 months before bottling.

AWARDS & ACCOLADES

2020	James Suckling
2019	James Suckling
2019	Decanter
2016	Wine Advocate
2016	Wine Enthusiast
2015	Decanter

TASTING

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

Eye: Golden

Nose: Dried fruits, almonds, pistachios, orange zest, plums and mineral notes.

Palate: Supple attack, pleasant roundness enhanced by a fine mineral structure, fresh, saline finish

The fine, discreet nose opens with notes of dried fruits, almond and pistachio. After aeration, the wine reveals aromas of orange zest and plum, combined with mineral and iodine notes. On the palate, the attack is supple, and the wine has a pleasant roundness enhanced by a fine mineral structure. The finish is fresh and saline, with notes of mirabelle plum and citrus zest.

PAIRING

This white Sancerre, supple and round, works well with white meats, fish or mature cheeses.

Our gastronomic suggestions:

Cooked oysters roasted in Sancerre
A famous Crottin de Chavignol

