



HENRI BOURGEOIS

LES RUCHONS

SANCERRE BLANC · SINGLE VINEYARD
FLINT

This single vineyard wine offers a fine, fresh nose reminiscent of eucalyptus and flint. The attack is vibrant, marked by "stony" notes and lemon. The finish is a surprise, with hints of caramel and gunflint.

VITICULTURE & TERROIR

Vines planted in 1970 on the flinty "Fontenay" terroir in the Northern part of the Sancerre appellation, grown on a parcel of 1ha03. **The grapes are harvested by hand when perfectly ripe**, after tasting the berries on the plot.

IN ORGANIC CONVERSION.

WINEMAKING

Slow pressing (3 hours), followed by cold settling (8°C) for 3 days. Alcoholic fermentation for 3 to 4 weeks with regular stirring of the lees. 1/4 of the must ferments in **temperature-controlled stainless-steel vats and 3/4 in oak barrels** already used for 1 to 3 vintages (600L). The wine in vats is racked for the first time 5 to 15 days after the end of the fermentation.

The part in barrels is matured on **total lees of fermentation for 10 to 11 months**, with stirring of the lees until Easter. The part in vats is matured on **fine lees until the following Christmas**. After bottling the wine rests for 10 months in our cellars.

AWARDS & ACCOLADES

2019	James Suckling	91 pts
2019	Decanter	92 pts
2018	Wine Advocate	93 pts
2016	Wine Advocate	92 pts
2016	Wine Enthusiast	95 pts
2015	Decanter	94 pts

TASTING

Best served at: 13-14°C (55-57°F)
Cellaring potential: 6 to 8 years

Eye: Clear gold

Nose: Fresh citrus fruit, ripe orange and mineral notes (flint).

Palate: Fresh, full attack, mineral palate with a long finish and hints of gunflint and caramel.

A wine with a clear, gold color and a nose that opens with aromas of fresh citrus fruits, ripe orange and fine mineral notes from its flinty terroir. The attack is fresh and full-bodied. The mid-palate is underpinned by the minerality of the flint, while the structure benefits from a fine, discreet grain of oak tannin. The finish is long and fresh, with notes of caramel and gunflint.

PAIRING

This white Sancerre offers many facets and a structure to be appreciated with great white meats, noble fish and mature cheeses.

Our gastronomic suggestions:

Fish Carpaccio
Rack of veal with morels

