



HENRI BOURGEOIS

# SANCERRE ROSÉ

**CLAYS AND LIMESTONE**  
FORMERLY "LES BARONNES"

A Pinot Noir rosé of great freshness, which deliciously captures the subtleties of its terroir and grape variety... Its flowery finish makes it the perfect rosé from spring to late summer.

## VITICULTURE & TERROIR

Vines grown on a terroir **clays** (65%) and **limestone** (35%), on the hills between Chavignol and Sancerre.

The limestone gives the wine its backbone to the wine, while the clay gives it flesh.

Yields are deliberately low, with **high-density cultivation** and **inter-row grassing**.

## WINEMAKING

**The harvest is carefully sorted and destemmed** before being placed in vats by gravity.

**Direct pressing** to preserve the freshness of Sancerre rosé. Thanks to the perfect ripeness of the grapes, the color is quickly transferred from the skin to the juice.

Alcoholic fermentation in temperature-controlled **stainless-steel** vats (15 to 18°C). Aged on fine lees for 3 to 4 months.

## TASTING

**Best served at:** 10-12°C (50-54°F)

**Cellaring potential:** 2 to 4 years

**Eye:** Light pink

**Nose:** Small red fruits and notes of white peach

**Palate:** Harmonious balance, with a fresh attack and crisp fruitiness; surprising length

*This 100% Pinot Noir Rosé embodies the uncompromising, vibrant style reminiscent of some of the appellation's finest white wines. Its nuanced bouquet, marrying floral and peppery notes, introduces a palate adorned with hints of tangerine and wild strawberries.*

## PAIRING

A superb aperitif as soon as the sun hits your table. Whether to whet your appetite or to accompany your meal, this Sancerre rosé has a place of its own.

## AWARDS & ACCOLADES

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|------|-----------------|
| 2024 | Bacchus         |
| 2023 | Wine Enthusiast |
| 2023 | James Suckling  |
| 2020 | Guide Hachette  |

|               |
|---------------|
| <b>91 pts</b> |
| <b>91 pts</b> |
| <b>90 pts</b> |
| ★★            |

