



HENRI BOURGEOIS

## ES-56

### SANCERRE ROUGE FLINT

FORMERLY "LA BOURGEOISE"

**A dense and round red Sancerre, with typical notes of ripe red fruits and vanilla. Its delicate, pleasant structure promises a brilliant evolution.**

#### VITICULTURE & TERROIR

These old Pinot Noir vines are grown on a rich **flinty terroir** of the Sancerre appellation, specifically located in the village of Saint-Satur, and formed during the **Eocene period 56 million years ago**.

The name "**ES-56**" actually means Eocene Silex 56 million years ago.

#### WINEMAKING

Alcoholic **fermentation in oak** (26 to 32°C) for 10 to 14 days.

**Pumping-overs and punching-downs** are performed twice a day to best extract the color and tannins from the skin and seeds of the grapes.

**Malolactic fermentation** in **oak barrels** (228L) from the Tronçais forest.

**Racking and aging on fine lees** in the same barrels for 10 to 12 months. After bottling, the wine is put to rest in our cellars for up to 24 months, depending on the vintage.

#### AWARDS & ACCOLADES

2018	Wine Enthusiast
2018	James Suckling
2016	Wine Spectator
2016	Wine Enthusiast
2016	The World of Fine Wine
2016	The World of Fine Wine

#### TASTING

**Best served at:** 16-17°C (61-63°F)  
**Cellaring potential:** 7 to 10 years

**Eye:** Garnet ruby

**Nose:** Very ripe red fruit Morello cherries, prunes), with notes of vanilla and spices

**Palate:** Initially dense and concentrated, followed by fresh, smoky lengths, all supported by very delicate oak and grape tannins.

*Of a beautiful garnet-red color, this wine develops aromas of red and black fruits with a hint of vanilla and pepper. The old vines from which it is made produce grapes of great concentration, giving it remarkable power and development on the palate. Its pleasant structure ensures a promising future.*

#### PAIRING

Ideal for full-bodied and/or spicy dishes.

#### Our gastronomic suggestions:

Oven-roasted veal chops  
Lamb roulade with pan-fried porcini mushrooms

