



HENRI BOURGEOIS

LE GRAVERON

SANCERRE ROUGE · SINGLE VINEYARD
KIMMERIDGIAN MARLS

Probably the most 'Burgundian' of Sancerre reds...
This single vineyard cuvée transcends Pinot Noir
with notes of blackberry, spices and chocolate,
supported by a lacy tannic structure.

VITICULTURE & TERROIR

Selected Pinot Noir vines planted
in 1997 on a 1ha31 plot, located at
the top of La Côte des Monts
Dammés (Chavignol) on a rich terroir
of Kimmeridgian marls.

The grapes are regularly tasted
on the plot to determine the precise
day to start harvesting.

The plot is entirely harvested by
hand, using 10-12kg crates to avoid
crushing the delicate pinot noir
grapes.

IN ORGANIC CONVERSION.

WINEMAKING

The grapes are sorted and gently
transferred by gravity into oak tuns
for a 4 to 6-day maceration with daily
pumping-overs.

Alcoholic fermentation for 8 to 10
days in tuns. The temperature does
not exceed 25°C to guarantee the
best quality of the juices. Manual
pumping-overs and punching-
downs are performed twice in a
day, until mid-fermentation.

The wine is raked by gravity and
kept at low temperature in stainless-
steel vats until Spring, before
malolactic fermentation in new or
"1-wine" barrels. Aged in 228L and
600L barrels for 12 months.

AWARDS & ACCOLADES

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|------|------------------------|--------|
| 2019 | James Suckling | 92 pts |
| 2016 | Wine Enthusiast | 92 pts |
| 2015 | Wine Advocate | 92 pts |
| 2015 | The World of Fine Wine | 93 pts |
| 2015 | The World of Fine Wine | 90 pts |
| 2014 | The Wine Doctor | 94 pts |

TASTING

Best served at: 14-16°C (57-61°F)
Cellaring potential: 6 to 8 years

Eye: Ruby with garnet highlights

Nose: Dark fruits, smoke and fresh
caramel, chocolate and spices

Palate: A fresh attack and silky tannins,
smooth palate with a red fruits and
chocolate finish.

*The nose is refined and complex, with
beautiful notes of black berries and
caramel. On the palate, the wine opens
with intense notes of red fruits
(blackberries), chocolate and spices.
The attack is fresh, and the fine, silky
tannins give 'flesh' to the lacy structure
of the wine.*

PAIRING

This exceptional red Sancerre is the
perfect accompaniment to red meats,
marinated or in sauce, soft cheeses and
chocolate pastries.

Our gastronomic suggestions:

Grilled beef with rosemary
Black Forest with Morello cherries

