



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

2020	James Suckling
2019	James Suckling
2016	Wine Enthusiast
2015	Wine Advocate
2015	The World of Fine Wine
2014	The Wine Doctor

### 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

90 pts
92 pts
92 pts
92 pts
93 pts
94 pts

