



HENRI BOURGEOIS

## PETIT BOURGEOIS

VIN DE FRANCE SAUVIGNON BLANC  
CLAYS & LIMESTONE

**This Sauvignon Blanc, ambassador of the Bourgeois style, offers a subtle and floral nose. Its palate is fresh and juicy, with hints of grapefruit and boxwood, finishing with a persistent and delicate minerality.**

### VITICULTURE & TERROIR

These Sauvignon Blanc vines are grown **clays and limestone terroirs**, rigorously selected for their ideal location, exposure and quality of expression.

The clay soils give the wine its body, while the limestone gives it its finesse and **minerality**.

The Bourgeois style is defined by the **purest expression** of terroirs, using a grape variety recognized as a true **terroir enhancer**: Sauvignon Blanc.

### WINEMAKING

Fermentation in temperature-controlled **stainless-steel vats**, at low temperature, to allow a longer fermentation and preserve the aromas of the fruits.

Aged for 3 to 4 months on fine lees before bottling.

### TASTING

**Best served at:** 10-12°C (50-54°F)

**Cellaring potential:** 2 to 3 years

**Eye:** Clear yellow with green highlights

**Nose:** Floral and fruity notes, hints of Sauvignon flower

**Palate:** Fresh and crisp, with notes of citrus and freshly cut grass

*This wine, emblematic of Henri Bourgeois' expertise and passion, is anything but "petit" in its character. It stands as the aromatic and seductive outcome of a meticulous and demanding selection process. Remarkably aromatic, This Sauvignon Blanc presents a subtle and floral nose, a fresh and juicy palate reminiscent of pomelo and white fig, and a slight bitterness in the finish that whets the appetite.*

### PAIRING

Excellent as an aperitif, it also goes well with fish, seafood and certain white meats.

### Our gastronomic suggestions:

Grilled white fish  
Summer salad

