

SANCERRE BLANC LA BOURGEOISE

SILEX



« The elder vines of the Domaine Henri Bourgeois give a cuvée with strong character and a great complexity »



VITICULTURE & TERROIR

“La Bourgeoise” is made from old Sauvignon vines growing on flinty slopes. Historically, the names of the plots giving this wine, first worked by the monks of Saint-Satur, were warmly called “les Bourgeoises”. That is why, in the eighties, this name was given to the new cuvée made from this selected parcels. Flinty soils give wines with a great minerality, intensity and an excellent ageing potential.

WINEMAKING

When arriving at the winery, the grapes are directly pressed. After a settling at cold temperature, a portion of the wine is fermented in thermoregulated stainless steel tanks and the other portion in French oak barrels from the famous Tronçais forest. “La Bourgeoise” is patiently aged for 7–8 months on its fine lees in oak barrel with periodic hand stirring of the lees (“bâtonnage” in french), before bottling.

WINE & FOOD

“La Bourgeoise” is a excellent companion to lightly spiced meals and fish dishes, such as John Dory roasted with fennel. A well-aged bottle of “La Bourgeoise” will be a perfect match for a farm hen in truffle sauce.

TASTING NOTES

This wine with its gun-flint aromas and spicy bouquet is subtly wooded, rich in fruit, full-bodied, well balanced, and very reminiscent of the Sauvignon flower and grape. The richness and intensity of the flavor linger long and harmoniously on the palate. This prestigious selection has excellent bottle maturation potential and will continue to evolve for 10 to 12 years.

AWARDS & ACCOLADES

2016	Wine Enthusiast	91pts
2015	Wine Spectator	92pts
2015	The Wine Doctor	93pts
2015	Wine Enthusiast	91pts
2014	Wine Enthusiast	93pts
2014	Wine Spectator	90pts
2014	Wine Advocate	90pts
2013	Wine Spectator	92pts
2013	Wine Enthusiast	93pts
2013	Guide Hachette 2015	★
2012	Wine Enthusiast	92pts

Terroir : Silex

Ageing potential : 10 to 12 years

Best served at : 10-12°C