

A white Sancerre with a strong character and multiple aromatic nuances, between flint and a bouquet of spices. A flinty wine above all else.

SANCERRE BLANC « La Bourgeoise »

TERROIR: Silex

BEST SERVED AT: 11-12°C (51-53°F)

AGEING POTENTIAL: 10 to 12 years

VITICULTURE & TERROIR

- **Old Sauvignon blanc vines** grown on a rich **flinty** terroir of the Sancerre appellation (Saint-Satur)
- Deliberately low yields with high density cultivation and grassing between the rows
- Use of **organic fertilizers** only

WINEMAKING

- Alcoholic **fermentation** carried out partly in temperature-controlled **stainless steel vats** and partly in Tronçais **oak barrels**
- Aged **on fine lees for 12 months** with regular **stirring** during the first 7 to 8 months
- After bottling, the wine rests in our cellars for several months before being marketed

PAIRING

« La Bourgeoise » offers an elegance and freshness that will accompany beautifully your white meats and poultry.

Our gastronomic suggestions:

- *Grilled quail in a sauce ;*
- *Roast guinea fowl Alsatian style;*
- *Pheasant with quince.*

TASTING

- Eye** Gold, shiny
- Nose** Gunflint and spices
- Palate** Remarkably well-balanced, unrivalled finesse and concentration

« La Bourgeoise » offers incomparable balance and concentration. Its nose, composed of notes of gunflint and spices, will also recall the Sauvignon flower and its sap. A proud and intense wine, which will reveal all its elegance and finesse over the years.

AWARDS & ACCOLADES

2018	James Suckling	92 pts
2018	Wine Enthusiast	92 pts
2017	Loire Buyers' Selection	93 pts
2017	Wine Spectator	92 pts
2017	Wine Advocate	92 pts
2017	Wine Enthusiast	91 pts
2017	Concours Terre de Vins	OR
2016	Wine Spectator	93 pts
2016	Wine Enthusiast	91 pts
2016	Wine Advocate	93 pts

