



A concentrated and generous cuvée, with typical notes of ripe red fruit and light vanilla. Its structure, delicate and pleasant, promises to evolve brightly in the future.

SANCERRE ROUGE « La Bourgeoise »

TERROIR: Silex

BEST SERVED AT: 16-17°C (60-62°F)

AGEING POTENTIAL: 7 to 10 years

VITICULTURE & TERROIR

- A selection of **very old Pinot noir vines** grown on the south-west facing slopes of Saint-Satur at the foot of the rocky peak of Sancerre
- Vines grown on **rich flinty soils**, which accumulate heat during the day and release it at night, thus helping the grapes to ripen

WINEMAKING

- Alcoholic **fermentation** in temperature-controlled **stainless steel vats** (78 to 89°F) for 10 to 14 days
- **Pumping over** and **punching down** twice a day to extract maximum color and tannins
- **Malolactic** fermentation in Tronçais oak barrels (228L)
- Racking and **ageing on fine lees** in the same barrels for 10 to 12 months
- The wine is bottled and left to rest for **8 to 24 months** depending on the vintage

PAIRING

Its remarkable power and development in the mouth will require a full-bodied and/or spicy cuisine.

Our gastronomic suggestions

- *Oven-roasted veal chops ;*
- *Pork shank with red cabbage;*
- *Lamb roll with fried porcini mushrooms.*

TASTING

- Eye** Garnet ruby
- Nose** Very ripe red fruits (Morello cherries, prunes), notes of vanilla
- Palate** Great power and a remarkable development of flavors in the mouth

With a beautiful ruby-garnet color, this wine develops aromas of very ripe red fruits with a hint of vanilla. The old vines from which it is made produce grapes of great concentration, which gives it a remarkable power and development in the mouth. Its pleasant structure ensures a promising future.

AWARDS & ACCOLADES

2018	James Suckling	92 pts
2016	Wine Spectator	88 pts
2016	Wine Enthusiast	92 pts
2016	The World of Fine Wine	90 pts
2016	The World of Fine Wine	91 pts