

POUILLY-FUMÉ LA DEMOISELLE DE BOURGEOIS

KIMMERIDGIAN MARLS



« Like its name, this wine is a model of pure and delicate expression of the Sauvignon Blanc. »



VITICULTURE & TERROIR

Made from a strict selection of the best Sauvignon grapes, La Demoiselle is harvested on the Kimmeridgian marls of Saint-Laurent l'Abbaye, where the first vines of this AOC were planted. This terroir gives roundness, deepness and a great longevity to the wines.

WINEMAKING

After a gentle pressing and 24 hours settling, 85% of the must is fermented in thermo-regulated stainless steel tanks at 15 to 18°C. The remaining 15% are fermented in 600 litres oak barrels. This subtle blending gives a great complexity to the wine. Maturation takes place on fine lees for 9 to 10 months before bottling.

WINE & FOOD

This wine is a great match with fine cuisine. A Steamed skate with spinach in a tangy sauce would do perfectly. Or some filleted farm hen breasts in supreme sauce with roasted apple will convince those who prefer a white meat. A plate of cheese would also thrill the gourmet.

TASTING NOTES

Like a “Grand Cru”, the terroir of Pouilly gives a richness and a complex aromatic palate to this wine. The lively acidity and the mineral notes (chalky and flinty) are balanced by delicious flavours of citrus, pear, quince and green plum fruits but also white flowers and white peppers. It shows a very nice persistence on the finish. With its structure La Demoiselle may age in bottle for 8 to 10 years.

AWARDS & ACCOLADES

2016	Wine Enthusiast	90pts
2016	Wine Spectator	91pts
2016	Guide Hachette	★★
2016	Concours Mondial du Sauvignon 2018	Gold
2015	Wine Enthusiast	92pts
2015	Wine Spectator	89pts
2014	Wine Enthusiast	91pts
2014	Wine Spectator	89pts
2013	Wine Enthusiast	90pts
2012	Wine Enthusiast	91pts
2012	Bettane & Desseuve	15/20

Terroir : Kimmeridgian marls
Ageing potential : 6 to 10 years
Best served at : 11-12°C