



A wine with a rare expression: coming from one of the most outstanding terroirs of the Sancerre appellation, this cuvée develops a luscious and exotic fruitiness as well as subtle notes of chalk.

SANCFRRF BLANC « Le MD de Bourgeois »

TERROIR: Kimmeridgian marls

BEST SERVED AT: 10-12°C (50-53°F)

AGEING POTENTIAL: 3-5 years

VITICULTURE & TERROIR

- Cultivated on a very steep hillside of Chavignol recognized since the 11th century for its wines, with vines facing South/South-West
- Terroir of Kimmeridgian marls composed of Upper Jurassic fossils (mussels, oysters) from 150M years
- A terroir which brings to the wines a great aromatic richness and a beautiful structure

WINEMAKING

- After the harvest, the grapes are transported to the winery with the greatest care
- Slow and gentle pressing to preserve the aromatic potential of the grapes
- Natural clarification of the must (cold settling) before alcoholic fermentation in stainless steel tanks thermo-regulated between 15 and 18°C/59-64°F
- Aging for 9 to 10 months on fine lees before bottling

PAIRING

This wine enjoys the very finest cuisine: fish, white meat, cheese...

Our gastronomic suggestions

- Prawns from the bay of Dublin cooekd with marjoram; Or even with a plate of French
- Munster cheese, as a promising appetizer.

TASTING

Palate

Eye Pale yellow

Yellow fruits, exotic fruits. Nose candied citrus, hints of chalk

Sharp, balanced, with a long finish of citrus, chalk, and

menthol notes

This exceptional wine from one of the finest crus of the appellation offers notes of yellow fruit, exotic fruit and candied citrus. Its power is contrasted by chalky notes that evoke some Chablis. The palate is crisp and balanced, with a finale that evokes grapefruit zest, chalk and menthol. Magnificent persistence. After 3-5 years in the bottle, it will become rounder and gain in body and complexity.

AWARDS & ACCOLADES

2012	Decanter	Gold
2011	Guide Hachette 2015	***
2010	Stephen Brook	91 pts