

Characterized by a fruity and floral bouquet, this Sauvignon blanc is a great example of the Famille Bourgeois skills built up over 10 generations.



VIN DE FRANCE « Petit Bourgeois » Sauvignon blanc

TERROIR: Chalky Clay (Loire Valley)

BEST SERVED AT: 10-12°C (50-53°F)

AGEING POTENTIAL: 1-3 years

VITICULTURE & TERROIR

- The grapes grow on the **chalky clay slopes of the Loire Valley**, a noble area known as « The Garden of France »
- The Loire Valley, and its numerous castles and gardens, use to provide vegetables and wine to the country due to its **exceptional climate and ideal temperatures**

WINEMAKING

- Fermentation in thermo-regulated stainless **steel tanks at cool temperature** to enable a longer fermentation process and preserve the aromas
- Maturation for **3 month on fine lees** before bottling

PAIRING

An excellent aperitif that is also outstanding with fish, seafood and some white meats.

Our gourmet suggestions

- *A halibut steak in lemon butter;*
- *A kingfish carpaccio;*
- *Grilled white fish;*
- *Crottin de Chavignol goat cheese.*

TASTING

- Eye** Pale yellow with green glints
- Nose** Citrus, apple and gooseberry with hints of passion fruit
- Palate** Well-balanced, fresh notes of grapefruit, almonds, hawthorn flowers and hints of coconut.

Remarkably aromatic with pleasant flower and fruit fragrances recalling the flower of the vine and the fruit of Sauvignon. On the palate, it reveals a freshness and vivacity that is characteristic of grapes harvested at good maturity. A lively and bright wine.

AWARDS & ACCOLADES

2020	Wine Spectator	88 pts
2018	Wine Spectator	87 pts
2017	Wine Spectator	89 pts
2016	Concours Mondial du Sauvignon Blanc	Gold
2015	Wine Enthusiast	87 pts
2014	Wine Enthusiast	87 pts
2013	Sélection Mondiale des vins	Silver
2013	Concours IGP Bal de Loire	Bronze
2012	Wine Spectator	Top 100