



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

## SANCERRE BLANC D'ANTAN

SILEX



*« With surprising « charisma » and great purity, this wine shows a nice harmony highlighting minerality, fruity hints and spicy aromas. »*



### VITICULTURE & TERROIR

The grapes come from a vineyard first planted in 1936 where the soil is predominantly flinty. Some do not hesitate to talk about it as a « stone decoction ». For this wine, low yields, organic fertilizer only, use of grass cover, everything is made to respect the terroir and to obtain the most beautiful grapes.

### WINEMAKING

As a tribute to the old methods, we make our Sancerre "D'Antan" without either fining or filtration.

Very small yield, fermentation in 4, 5 and 6 year-old oak barrels followed by maturation on very fine lees. Only two rackings are carried out (according to the lunar cycle) before bottling.

### WINE & FOOD

Sancerre "D'Antan" is an excellent companion to fish, shellfish and white meat. Grilled lobster, turbot in a meat sauce and spit-roasted sweetbreads with a truffle sauce: a few delicacies matching perfectly this fine wine. Or tempt your guests with a vacherin cheese from Mont d'Or with dried pears!

### TASTING NOTES

This wine is full of aromas such as lime, verbena but also delicate mineral nuances (flint). In mouth, fresh touch of grapefruits, almonds, hawthorn and light touch of coconuts. Its minerality gives it a great length. Concentrated, full and fine, equally excellent when young or up to 6 - 8 years ageing.

### AWARDS & ACCOLADES

2017	Wine Enthusiast	94pts
2016	The Wine Doctor	95pts
2016	Wine Enthusiast	94pts
2015	Vivino Wine Style Awards 2018	
2015	Wine Enthusiast	94pts
2014	Wine Advocate	92pts
2014	Wine Enthusiast	94pts
2014	Wine Spectator	92pts
2013	Wine Enthusiast	93pts
2013	Wine Spectator	91pts
2012	The Wine Doctor	17/20
2012	Wine Advocate	94pts
2012	Wine Enthusiast	93pts
2012	Stephen Tanzer's	90pts
2011	Wine Enthusiast	93pts

Terroir : Silex

Ageing potential : 6 to 8 years

Best served at : 11-13°C