



## A confidential expression of Sancerre, this cuvée is the sophisticated and complex marriage of Sauvignon blanc, flint stones and oaky nuances.

# SANCERRE BLANC « Étienne Henri »

TERROIR: Flint & clay

**BEST SERVED AT:** 11-13°C (51-55°F)

AGEING POTENTIAL: 8-12 years

### **VITICULTURE & TERROIR**

- Old vines cultivated on flint & clav slopes in Saint-Satur, at the bottom of the Sancerre peak
- This specific terroir provides **great** strength and concentration to the
- Purposely low yields, use of organic fertilisers only, grassing between the rows

## WINEMAKING

- A cuvée elaborated as a tribute to Étienne Bourgeois - who also went by « Henri » - who was the first in the family to settle in Chavignol
- Étienne was also a pioneer in Sancerre regarding the use of new oak barrels during fermentation
- A 12-month maturation process: 1/3 in new barrels, 1/3 in one-year old barrels, 1/3 in two-year old barrels

## **PAIRING**

Meals with strong personality, to withhold the power, complexity and roundness of this wine, such as grilled fish or white meats with sauces and creams.

#### Our gastronomic suggestions

- Grilled red snapper coated with spiced oil; Bresse chicken with truffles and
- chesnut cream sauce.

#### **TASTING**

Eye Green gold

Ripe fruits, spice, and hints of Nose

vanilla

A fresh first palate with notes Palate

of lime, followed by roundness, strength, and a remarkable length that lead to a subtle,

mineral finale

Our winemaking process in oak barrels sublimes the cuvée's natural, subtle minerality, and creates a wine of a remarkable roundness and strength combined with the refreshing crispiness of Sauvignon blanc.

#### **AWARDS & ACCOLADES**

2018	Wine Advocate	93 pts
2018	Wine Enthusiast	94 pts
2017	Wine Enthusiast	94 pts
2016	Wine Enthusiast	94 pts
2015	Wine Enthusiast	94 pts
2015	Wine Spectator	94 pts
2015	The Wine Doctor	96 pts
2014	Wine Enthusiast	94 pts
2014	Wine Advocate	91 pts
2013	Wine Spectator	90 pts
2013	Wine Enthusiast	94 pts
2012	Wine Spectator	90 pts
2012	Wine Enthusiast	94 pts