

A white Sancerre with a strong character and multiple aromatic nuances, between flint and a bouquet of spices. A flinty wine above all else.

SANCERRE BLANC « La Bourgeoise »

TERROIR: Silex

BEST SERVED AT: 11-12°C (51-53°F)

AGEING POTENTIAL: 10 to 12 years

VITICULTURE & TERROIR

- **Old Sauvignon blanc vines** grown on a rich **flinty** terroir of the Sancerre appellation (Saint-Satur)
- Deliberately low yields with high density cultivation and grassing between the rows
- Use of **organic fertilizers** only

WINEMAKING

- Alcoholic **fermentation** carried out partly in temperature-controlled **stainless steel vats** and partly in Tronçais **oak barrels**
- Aged **on fine lees for 12 months** with regular **stirring** during the first 7 to 8 months
- After bottling, the wine rests in our cellars for several months before being marketed

PAIRING

« La Bourgeoise » offers an elegance and freshness that will accompany beautifully your white meats and poultry.

Our gastronomic suggestions:

- *Grilled quail in a sauce ;*
- *Roast guinea fowl Alsatian style;*
- *Pheasant with quince.*

TASTING

- Eye** Gold, shiny
- Nose** Gunflint and spices
- Palate** Remarkably well-balanced, unrivalled finesse and concentration

« La Bourgeoise » offers incomparable balance and concentration. Its nose, composed of notes of gunflint and spices, will also recall the Sauvignon flower and its sap. A proud and intense wine, which will reveal all its elegance and finesse over the years.

AWARDS & ACCOLADES

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| 2019 | Wine Advocate | 93 pts |
| 2019 | Wine Enthusiast | 90 pts |
| 2018 | James Suckling | 92 pts |
| 2018 | Wine Enthusiast | 92 pts |
| 2017 | Loire Buyers' Selection | 93 pts |
| 2017 | Wine Spectator | 92 pts |
| 2017 | Wine Advocate | 92 pts |
| 2017 | Wine Enthusiast | 91 pts |
| 2017 | Concours Terre de Vins | OR |
| 2016 | Wine Spectator | 93 pts |
| 2016 | Wine Enthusiast | 91 pts |
| 2016 | Wine Advocate | 93 pts |

