



HENRI BOURGEOIS

POUILLY-FUMÉ

CLAYS & LIMESTONE

This Pouilly-Fumé presents a fresh and floral nose, and refined aromas of ripe citrus, kiwi and eucalyptus, with a typical and persistent flinty finish.

VITICULTURE & TERROIR

Grown on the clays and limestone hills of the Pouilly-Fumé appellation, its terroir is made of limestone rocks that give our Pouilly-Fumé its **characteristic mineral profile**.

Yields are deliberately low to encourage concentration and the expression of the terroir in the grapes, while respecting the vines and soils.

WINEMAKING

Gentle **pressing** and static **settling** for 24 hours.

Fermentation in temperature-controlled **stainless-steel vats**, between 15 and 18°C. This long fermentation at **low temperature** preserves more intense and more delicate aromas.

Aged for 5 to 6 months on fine before bottling.

TASTING

Best served at: 10-12°C (50-54°F)

Cellaring potential: 2 to 4 years

Eye: Bright, clear yellow

Nose: Citrus and yellow-fleshed fruit, with subtle flinty notes

Palate: Fresh, concentrated and elegant, with citrus and herbal aromas and mineral accents

The freshness of the fruit and the crispness of the Sauvignon Blanc create a concentrated, elegant wine that lingers on the palate with a long, mineral finish.

PAIRING

This wine goes wonderfully with shellfish, fish and white meats or goat cheese.

Our gastronomic suggestions:

Turbot with spinach and feta
Crottin de Chavignol and toasted sesame seeds

