



HENRI BOURGEOIS

## GRANDE RÉSERVE

SANCERRE ROSÉ  
CLAYS AND LIMESTONE

Everything about this gastronomic Sancerre rosé “Grande Réserve” recalls the uncompromising, tense style of some of the appellation's finest whites.

### VITICULTURE & TERROIR

Vines grown on a terroir **clays** (65%) and **limestone** (35%), on the hills between Chavignol and Sancerre.

The limestone gives the wine its backbone while the clay gives it flesh.

Yields are deliberately low, with **high-density cultivation and inter-row grassing**.

CERTIFIED ORGANIC.

### WINEMAKING

**The harvest is carefully sorted and destemmed** before being placed in vats by gravity.

**Direct pressing** to preserve the freshness of Sancerre rosé. Thanks to the perfect ripeness of the grapes, the color is quickly transferred from the skin to the juice.

Alcoholic fermentation in temperature-controlled **stainless-steel** vats (15 to 18°C). Aged on fine lees for 3 to 4 months.

### TASTING

**Best served at:** 9-11°C (48-52°F)

**Cellaring potential:** 4 to 5 years

**Eye:** Clear, light pink

**Nose:** Subtle, floral and peppery, small red fruits and notes of white peach

**Palate:** Harmonious and fresh, crisp fruits, notes of ripe tangerine and strawberries, persistent.

*Everything about this Sancerre rosé is reminiscent of the uncompromising, tense style of some of the appellation's finest whites. Its subtle nose, both floral and peppery, is a delicious introduction to fresh and crisp a palate, marked by delicate notes of tangerine and wild strawberries.*

### PAIRING

It is a superb aperitif as soon as the sun hits your table! Whether to whet your appetite or to accompany your meal, this organic Sancerre rosé will match perfectly with grilled meats and summer salads.

