



HENRI BOURGEOIS

SANCERRE ROUGE

CLAYS AND LIMESTONE
FORMERLY "LES BARONNES"

A fine red Sancerre, representative of the delicate Pinot Noir wines from the appellation, displaying a subtle range of aromas from Morello cherries and strawberries to light notes of oak.

VITICULTURE & TERROIR

Pinot Noir vines grown on a terroir of **clays** (65%) and **limestone** (35%).

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

Controlled yields with high-density **high crop density** and between the rows.

WINEMAKING

Maceration for 12 days in oak vats, at a controlled temperature between 26 and 32°C, with **daily pumping-overs and punching-downs** to extract maximum color and tannins from the grapes.

As soon as malolactic fermentation is over, the wine is matured both in oak barrels (1/3 of which is renewed each year) and in stainless-steel vats for a total of 10 months.

TASTING

Best served at: 14-16°C (57-61°F)
Cellaring potential: 5 to 6 years

Eye: Ruby red

Nose: Red and black fruits, notes of oak

Palate: Roundness, a discreet astringency due to its time in oak barrels.

Supple, round and beautifully textured, this red Sancerre lets the Pinot Noir express itself with fullness and great charm. It is highly aromatic, with aromas of Morello cherries and strawberries and subtle notes of oak. Its structure and acidity will ensure it ages well, for 5 to 6 years.

PAIRING

The aromatic amplitude of this cuvée is the perfect match for braised meats, river fish and various cheeses.

Our gastronomic suggestions:

Roasted pork with prunes
Tournedos à l'Angevine

AWARDS & ACCOLADES

2022	James Suckling	91 pts
2018	James Suckling	91 pts
2016	The World of Fine Wine	88 pts
2016	The World of Fine Wine	89 pts
2015	Wine Spectator	90 pts

