



HENRI BOURGEOIS

GRANDE RÉSERVE

SANCERRE ROUGE
CLAYS AND LIMESTONE

A deep, brilliant red, this Sancerre Pinot noir seduces with a nose of cherries, strawberries and spices, and a juicy and fresh palate supported by silky tannins.

VITICULTURE & TERROIR

Our Pinot Noir vines are 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. Use of **organic fertilizers** only.

IN ORGANIC CONVERSION.

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 to 12 months.

AWARDS & ACCOLADES

2019	Wine Enthusiast
2018	James Suckling
2016	The World of Fine Wine
2016	The World of Fine Wine
2015	Wine Spectator

TASTING

Best served at: 14-16°C (57-61°F)

Cellaring potential: 5 to 7 years

Eye: Deep red with purple hues

Nose: Red and black berries, spices

Palate: Juicy, fresh, silky with raspberry and blackberry tones.

A deep, brilliant red, this sancerre pinot noir by Domaine Henri Bourgeois seduces with its nose of cherries, strawberries and spices. The palate is juicy and fresh, with raspberry and blackberry tones and soft, silky tannins.

PAIRING

This red Sancerre is the perfect accompaniment to braised meats, river fish and cheeses.

Our gastronomic suggestions:

Grilled ribs *à la provençale*
Blue-veined cheese platter

