



HENRI BOURGEOIS

JS-150

POUILLY-FUMÉ
KIMMERIDGIAN MARLS
FORMERLY "LA DEMOISELLE DE BOURGEOIS"

Our "JS-150" Pouilly-Fumé unveils a floral bouquet imbued with acacia and marine nuances. The palate harmonizes ripe tangerine with luscious pastry undertones, and mouthwatering iodine lengths.

VITICULTURE & TERROIR

These vines are grown on the **kimmeridgian marls** of Saint-Laurent-l'Abbaye, the historic birthplace of the Pouilly-Fumé appellation. These marls are deposits of clay and oyster/mussel fossils from the Jurassic epoch.

The name "JS-150" means "**Jurassic Superior** 150 million years".

IN ORGANIC CONVERSION.

WINEMAKING

The grapes are **rigorously selected** and gently **pressed** to preserve the aromatic potential of the fruit.

Alcoholic fermentation performed in temperature-controlled **stainless-steel vats** for 85% of the juice, with the remaining 15% fermenting in Tronçais **oak barrels**.

Aged on fine lees for 12 months.

After a resting period, bottled in early summer.

AWARDS & ACCOLADES

2022 James Suckling
2022 Wine Enthusiast
2022 Robert Parker
2022 Wine Spectator
2019 Wine Advocate
2019 Wine Enthusiast

TASTING

Best served at: 12-14°C (54-57°F)
Cellaring potential: 6 to 8 years

Eye: Gold

Nose: Acacia flower, marine freshness

Palate: Round, intense, tangerine, pastry, with subtle woody notes and iodine in the finish

Radiant gold in color, the JS-150 Pouilly-Fumé, hailing from Superior Jurassic soils (150 million years old, hence the name), unveils a floral bouquet imbued with acacia and marine nuances. The palate is both rounded and intense, harmonizing ripe tangerine with luscious pastry undertones. The finish, marked by iodine, underscores the complexity of this wine, serving as a tribute to one of its appellation's most distinguished terroirs.

PAIRING

A great wine that goes well with many dishes, white meats and fish.

Our gastronomic suggestions:

Steamed skate and spinach shoots with a tangy jus
Roast free-range poultry supreme with Pomme Macaire

93 pts
92 pts
91 pts
91 pts
92 pts
93 pts

