



**«Pure», a 100% organic wine, is a white Sancerre with great depth and generosity. Its minerality, delicate and exclusive, signs all the beauty of this vintage.**

## SANCERRE BLANC « Pure »

TERROIR: Flinty clays

BEST SERVED AT: 11-12°C (51-53°F)

AGEING POTENTIAL: 4-7 years

### VITICULTURE & TERROIR

- Vines cultivated in organic agriculture on a flinty clay soils
- Voluntarily low yields, with a high density cultivation and grassing of the inter-rows
- Use of organic fertilizers only
- This wine perfectly illustrates the Famille Bourgeois's commitment to the protection of nature and the preservation of biodiversity

### TASTING

Eye	Pale yellow with silver
Nose	White flowers, yellow flesh fruit, angelica (candied fruit)
Palate	Beautiful freshness, ample, very expressive and balanced, mineral and smoky lengths of great finesse.

### WINEMAKING

- Harvested by hand
- Soft and cold pressing as soon as the harvest is received to preserve the aromatic potential of the grapes
- Fermentation in temperature-controlled stainless steel vats at 15-18°C
- Aged in vats on the fine lees of fermentation

Our « Pure » vintage, cultivated in organic agriculture, reveals itself in a pale yellow and bright, limpid color. The nose, floral and generous, expresses beautiful notes of white flowers, ripe yellow fruits, with a touch of angelica (candied fruit). The palate offers a very expressive and balanced freshness - the minerality of the flint stones comes out with a slight smokiness on the finish. A wine of superb fullness and generosity.

### PAIRING

This wine will pair perfectly with white flesh fish and noble shellfish.

*Our gourmet suggestions:*

- Papillotes of lobster with three citrus fruits;
- Carpaccio of scallops;
- A goat cheese (Crottin de Chavignol)