



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.

### AWARDS & ACCOLADES

<b>2018</b>	James Suckling
<b>2016</b>	The World of Fine Wine
<b>2016</b>	The World of Fine Wine
<b>2015</b>	Wine Spectator

### 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

**91 pts**

**88 pts**

**89 pts**

**90 pts**

