



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

SANCERRE BLANC LA BOURGEOISE

SILEX



« The elder vines of the Domaine Henri Bourgeois give a cuvée with strong character and a great complexity »

VITICULTURE & TERROIR

“La Bourgeoise” is made from old Sauvignon vines growing on flinty slopes. Historically, the names of the plots giving this wine, first worked by the monks of Saint-Satur, were warmly called “les Bourgeoises”. That is why, in the eighties, this name was given to the new cuvée made from this selected parcels. Flinty soils give wines with a great minerality, intensity and an excellent ageing potential.

WINEMAKING

When arriving at the winery, the grapes are directly pressed. After a settling at cold temperature, a portion of the wine is fermented in thermoregulated stainless steel tanks and the other portion in French oak barrels from the famous Tronçais forest. “La Bourgeoise” is patiently aged for 7–8 months on its fine lees in oak barrel with periodic hand stirring of the lees (“bâtonnage” in french), before bottling.

Terroir : Silex

Ageing potential : 10 to 12 years

Best served at : 10-12°C

AWARDS & ACCOLADES

★ **La Bourgeoise**, 2013
Guide Hachette 2015

92+/100 Bourgeoise Blanc, 2012
Wine Advocate 2014

14/20 La Bourgeoise, 2012
Bettane & Desseauve 2015

16/20 La Bourgeoise, 2011
Gault & Millau 2014

92pts La Bourgeoise, 2011
Wine Enthusiast 2014

TASTING NOTES

This wine with its gun-flint aromas and spicy bouquet is subtly wooded, rich in fruit, full-bodied, well balanced, and very reminiscent of the Sauvignon flower and grape. The richness and intensity of the flavor linger long and harmoniously on the palate. This prestigious selection has excellent bottle maturation potential and will continue to evolve for 10 to 12 years.

WINE & FOOD

“La Bourgeoise” is an excellent companion to lightly spiced meals and fish dishes, such as John Dory roasted with fennel. A well-aged bottle of “La Bourgeoise” will be a perfect match for a farm hen in truffle sauce.

