



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

## PETIT BOURGEOIS SAUVIGNON BLANC

« Characterized by a fruity and floral bouquet, this Sauvignon Blanc is a great example of the family skills built up over 10 generations. »



### VITICULTURE & TERROIR

The grapes come from the slopes of the Loire Valley formerly known as “The Garden of France” due to its temperate climate perfect for growing vegetables, and of course vines. The king of France used to have their castles and gardens there.

### VINIFICATION

This Loire Valley Sauvignon Blanc take advantage of 10th generation of winemaking experience of our family. It ferments in thermo-regulated stainless steel tanks at cool temperature in order to have longer fermentations and more intense aromas. The wine then matures for 3 months on its fine lees before bottling.

Terroir : Chalky Clay  
Ageing potential: 1-3 years  
Best served at : 10-12°C



### AWARDS & ACCOLADES

**Médaille de Bronze - Petit Bourgeois Blanc**, 2013 - Concours IGP Val de Loire 2014

**Top 100 - Petit Bourgeois Blanc**, 2012 - Wine Spectator 2013

### TASTING NOTES

Remarkably aromatic with pleasant flower and fruit fragrances recalling the flower of the vine and the fruit of the Sauvignon. On the palate it reveals a freshness and vivacity characteristic of grapes harvested at good maturity. Citrus, apple and gooseberry aromas with hints of passion fruit are often found in this lively and bright wine.

### WINE & FOOD

Here is an excellent aperitif that is also outstanding with fish, seafood and certain white meats. Enjoy Petit Bourgeois with a halibut steak in lemon butter, a kingfish carpaccio, some grilled white fish or a Crottin de Chavignol goat cheese.