

# HENRI BOURGEOIS SANCERRE BLANC 'LA CÔTE DES MONTS DAMNÉS'

100% Sauvignon Blanc. Delicate tropical fruit (which is proof Sauvignon grapes are ripe) and vibrant citrus aromas. The palate confirms this fruitiness and brings a nice and clean mineral note. A very concentrated wine that expresses its strong personality. With three to five years of bottle aging, the wine gains roundness, richness and complexity. Try with Asian dishes, white meats, seafood and cheeses.

La Côte des Monts Damnés is a very steep south and southwest-facing slope in Chavignol composed of Kimmeridgian marl (a soil made up of fossilized seashells and clay). This terroir gives roundness, deepness and a great longevity to the wines. It's one of the best plots in Sancerre and since the 11th century, noblemen would argue just to possess a small parcel. During the harvest, only the very ripest grapes are handpicked and carefully brought to the cellar where they are gently pressed to release their aromas. The juice is left to settle naturally for a couple of days and fermented in thermo-regulated stainless steel tanks. Matured on its fine lees for 6 to 8 months before bottling.

The Bourgeois family are tenth-generation winemakers. Although a sizeable operation, it has a real sense of pride and is a family business. Henri was the grandfather of the current generation, and the first to move from mixed agriculture to solely grapes and wine making. His sons Rémi and Jean-Marie expanded from the few hectares in Chavignol, seeking out the best parcels available in Sancerre and Pouilly-Fumé. The current generation, Arnaud, Jean-Christophe and Lionel, invested in a modern, gravity-fed winery and long-term contracts with the best growers in the area. At the same time as they expanded, they focused on isolating the best micro-parcels, intensely studying the soil and plant life. While not certified organic, they grow grass in the rows, severely limit chemical intervention, and focus on healthy soil. Today the family grows 120 parcels of Sauvignon Blanc and Pinot Noir, spread out over 175 acres in the central Loire.

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## *Tasting Note:*

### HENRI BOURGEOIS SANCERRE BLANC 'LA CÔTE DES MONTS DAMNÉS'

100% Sauvignon Blanc. Delicate aromas of tropical fruit & citrus; fruity flavors with clean mineral notes; concentrated with strong personality; round, rich & complex.

## *Shelf Talker:*

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