

HENRI BOURGEOIS POUILLY-FUMÉ EN TRAVERTIN



100% Sauvignon Blanc. This wine is concentrated and very fruity while also being stylish and elegant. The Sauvignon grape variety is the most dominant aspect of this charming wine. It displays its elegance, fruitiness - white fruits, light citrus - and is very persistent on the palate. This wine is a marvelous match with shellfish, fish, white meats and goat cheese.

This Pouilly-Fumé comes from the chalky-clay hills of Saint-Andelain, the peak of the appellation where winegrowing dates back to the roman era. It's terroir made of hard calcareous rock gives Pouilly Fumé its minerality, finesse, its rather fresh and lively character and its name. 'Travertin' is in fact a form of limestone formed by sedimentation. After a gentle pressing and 24 hour settling of the juice, the wine ferments in thermo-regulated stainless steel tanks at 60-65°F. These long fermentations give more intense and delicate aromas. The wine then needs five months of maturation on its fine lees at cool temperature before bottling.

The Bourgeois family are tenth generation wine-makers. 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:

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100% Sauvignon Blanc. Flavors of white fruit & citrus; concentrated & fruity while also being stylish & elegant; pure, complex & attractive.

Shelf Talker:

HENRI BOURGEOIS POUILLY-FUMÉ EN TRAVERTIN



100% Sauvignon Blanc. Flavors of white fruits & citrus. Concentrated & very fruity while also being stylish & elegant. The Sauvignon grape variety is the most dominant aspect of this charming wine. Elegant & very persistent on the palate. The feminine expression of Sauvignon Blanc. Pure, complex & attractive. A marvelous match with shellfish, fish, white meats & goat cheese.

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