

# HENRI BOURGEOIS SANCERRE BLANC 'LA CHAPELLE DES AUGUSTINS'



100% Sauvignon Blanc. The expression “*gun-flint*” is appropriate here, thanks to the flinty soil in which these vines grow. It has a dense mineral character, steely and with layers of citrus. The freshness and finesse of this wine presents a perfect balance. Pure and frank. Pairs excellently with fish. Cut open the heart of a pear, stuff with goat cheese and place it in an oven for 20 minutes. Serve warm with fresh walnuts...

This wine comes from a very specific terroir composed of a chalky clay soil and flinty subsoils, hence its particular character. Low yields, organic fertilizer only, use of grass cover—everything is made to respect the terroir and to obtain the most beautiful grapes. Grapes harvested at perfect maturity are rigorously sorted and directed to the press by a gravity process. Throughout the pressing the juice drains directly into the vat where it undergoes a period of settling. Next, the juice is racked to separate it from its impurities and then alcoholic fermentation follows at 61-63°F. Matured for 5 months on its lees 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  
CHAPELLE DES AUGUSTINS

100% Sauvignon Blanc. Flinty mineral character, with layers of citrus. Fresh, finessed & perfectly balanced. Pairs well with fish.

## Shelf Talker:

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SANCERRE BLANC  
'LA CHAPELLE DES  
AUGUSTINS'



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