



HENRI BOURGEOIS SANCERRE ROUGE 'LES BARONNES'

100% Pinot Noir. Has an ample bouquet with red fruits such as cherries & subtle woodiness. On the palate, it reveals good roundness and a light, pleasant astringency (tannins from the grapes as well as the oak barrels). Ideal for braised and pan-sautéed white or red meats. Glazed roast meats are a perfect match—pure pleasure!

This Sancerre rouge is created from Pinot Noir vines growing on chalky-clay soils. To express its finesse and aromatic richness, some specific production conditions are needed due to its relative fragility: among others, a climate neither too hot nor too cold, and well-drained soils such as the ones in Sancerre. Vinification begins with fermentation in tanks (12 days of maceration) at 78 to 90°F during which time the cap is punched & the must pumped over twice daily in order to extract a maximum of color & tannins from the skin of the grape. Once the malolactic fermentation is achieved, the wine is matured for 6 to 8 months in oak barrels.

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.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

HENRI BOURGEOIS
SANCERRE ROUGE LES
BARONNES

100% Pinot Noir. Ample bouquet with cherries & subtle woodiness; round on the palate with a pleasant astringency.

Shelf Talker:

HENRI BOURGEOIS
SANCERRE ROUGE
'LES BARONNES'



100% Pinot Noir. Has an ample bouquet with characteristic red fruits like cherries & subtle woodiness. On the palate, it reveals good roundness & a light, pleasant astringency (tannins from the grapes as well as the oak barrels). Ideal for braised & pan-sautéed white or red meats. Glazed roast meats are a perfect match. Pure pleasure!

AN EASTERLY WINE SELECTION