



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

## POUILLY-FUMÉ EN TRAVERTIN

CHALKY CLAY



*This wine is the feminine expression of the Sauvignon Blanc. Pure, complex and attractive.*



### VITICULTURE & TERROIR

This Pouilly-Fumé comes from the chalky-clay hills of Saint-Andelain, 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.

### WINEMAKING

After a gentle pressing and 24 hour settling of the juice, the wine ferments in thermo-regulated stainless steel tanks at 15-18°C. 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.

### AWARDS & ACCOLADES

**90/100 En travertin**, Pouilly-Fumé 2013, Wine & Spirits Magazine, 2014

### TASTING NOTES

This wine is concentrated and very fruity while also being stylish and elegant. 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.

### WINE & FOOD

This wine is a marvelous match with shellfish, fish, white meats and goat cheese. For example a turbot with spinach and feta cheese, or a Crottin de Chavignol goat cheese with toasted

**Terroir :** Chalky clay  
**Ageing potential :** 3 to 5 years  
**Best served at :** 10°C

