



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

POUILLY-FUMÉ LA DEMOISELLE DE BOURGEOIS

KIMMÉRIDGIAN MARLS



« Like its name, this wine is a model of pure and delicate expression of the Sauvignon Blanc. »

VITICULTURE & TERROIR

Made from a strict selection of the best Sauvignon grapes, La Demoiselle is harvested on the Kimmeridgian marls of Saint-Laurent l'Abbaye, where the first vines of this AOC were planted. This terroir gives roundness, deepness and a great longevity to the wines.

WINEMAKING

After a gentle pressing and 24 hour settling of the juice, 85% of the wine is fermented in thermo-regulated stainless steel tanks at 15 to 18°C. The remaining 15% are fermented in oak barrels from the Tronçais forest. This subtle blending gives a great complexity to the wine.

Maturation takes place on fine lees for 7 to 8 months before bottling.

Terroir : Kimmeridgian marls
Ageing potential : 6 to 10 years
Best served at : 11-12°C

AWARDS & ACCOLADES

Médaille d'Or La Demoiselle, 2012
Concours Mondial Sauvignon 2014

91pts La Demoiselle, 2012, Wine Enthusiast 2014.

16/20 La Demoiselle, 2010
Gault & Millau 2014

15/20 La Demoiselle, 2012
Bettane & Desseauve 2015

TASTING NOTES

Like a "Grand Cru", the terroir of Pouilly gives a richness and a complex aromatic palate to this wine.

The lively acidity and the mineral notes (chalky and flinty) are balanced by delicious flavours of citrus, pear, quince and green plum fruits but also white flowers and white peppers. It shows a very nice persistence on the finish. With its structure La Demoiselle may age in bottle for 8 to 10 years.

WINE & FOOD

This wine is a great match with fine cuisine. A Steamed skate with spinach in a tangy sauce would do perfectly. Or some filleted farm hen breasts in supreme sauce with roasted apple will convince those who prefer a white meat. A plate of cheese would also thrill the gourmet.

