



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

SANCERRE BLANC JADIS

KIMMÉRIDGIAN MARL



« *A hymne to great Sauvignons* »
Guide Bettane & Desseauve 2014

VITICULTURE & TERROIR

This cuvée comes from kimmeridgian marls, recognizable for its cluster of comma shaped small fossilized oyster shells shaped like (*ostrea virgula*), from the famous and well exposed slopes of Chavignol. For this wine, low yields, organic fertilizer only, use of grass cover, everything is made to respect the terroir and to obtain the most beautiful grapes.

WINEMAKING

After pressing, the juice is allowed 2 days of natural clarification by sedimentation. Next, the juice is placed in barrels and tanks. Alcoholic fermentation converts the natural sugars into the wine's soul while the flesh of the grape creates its rich bouquet. Sancerre Jadis is raked and bottled in accordance with the lunar cycle and is sure to charm your palate – but you must first let the wine pass its first Easter holiday.

WINE & FOOD

Sancerre Jadis, a true original, deserves an original cuisine that allies local and exotic tastes, principally fish or white meats that play with salty-sweet associations.

For example, filleted chicken breast with honey and rosemary in supreme sauce or "Char Fontaine" with curry and candied oranges.

Try a St. Nectaire cheese or an Oka from Quebec with a little honey, warmed in the oven and presented on a slice of fresh peach.

AWARDS & ACCOLADES

95pts Jadis, Sancerre Blanc 2011 – « A tour de force of Sauvignon Blanc... », Wine Enthusiast 2014

92/100 Jadis, Sancerre Blanc 2010 - Wine Spectator 2013

15,5/20 Jadis, Sancerre Blanc 2012, Bettane & Desseauve 2015

90/100 - Jadis, Sancerre Blanc 2010 - Wine Advocate 2012

16,5/20 - Jadis, Sancerre Blanc 2010 - Gault & Millau 2013

Silver Medal - Jadis, Sancerre Blanc 2011 - Concours Mondial de Bruxelles 2013

TASTING NOTES

Its green gold color has some bright and luminous reflects. Its nose is quite expressive and complexe. It evolve all along the tasting. It opens beautifully on exotic fruits, green mango, citrus, honey and a hint of menthol. The mouth is powerful, round and harmonious. One can taste fresh grappe but also a refreshing and sharp minerality. It is a particularly long lasting wine.

Terroir : Kimméridgian Marl

Yield : 35 hl/ha

Age of vines: 50 years and more

