



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

## SANCERRE BLANC LA CHAPELLE DES AUGUSTINS

FLINT ON CHALKY CLAY



*« All the singularity of this wine is made by its strong mineral character »*



### VITICULTURE

This wine comes from a very specific terroir composed of a chalky clay soil and a flinty sub soils. 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.

### VINIFICATION

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 16 - 17°C. To fully express the fruit of the Sauvignon and the authenticity of our terroir, we mature this jewel for 5 months on its fine lee.

### TASTING NOTES

“La Chapelle des Augustins” will delight guests for a special meal. 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 suggests a laying down period of 5 to 7 years.

### AWARDS & ACCOLADES

**92 pts** La Chapelle des Augustins, Sancerre blanc 2012 – “strongly textured [...] it has a dense mineral character” - Wine Enthusiast 2014

**Médaille d’Or** - La Chapelle des Augustins, Sancerre blanc 2011 - Concours mondial du sauvignon 2013

**91 pts** La Chapelle des Augustins, Sancerre blanc 2010 - Wine Spectator 2012.

**90/100** - La Chapelle des Augustins, Sancerre blanc 2011 - Wine Advocate 2012

### WINE & FOOD

This pure and frank wine deserves authentic and distinguished cuisine. Because it exalts the terroir, it's best matched with regional dishes. Fish from the Loire River, pear of Nièvre, Berry lentils, Crottin de Chavignol goat cheese... An easy gourmet tip: Cut open the heart of a pear, stuff with Crottin de Chavignol and place it in an oven for 20 minutes. Serve warm with fresh walnuts...

**Terroir** : Flinty on Chalky Clay  
**Ageing potential** : 5 to 7 years  
**Best served at** : 10-12°C