



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

SANCERRE ROUGE LES BARONNES

CHALKY CLAY



« This Pinot Noir shows an harmonious balance between the freshness brought by the Loire river and the Burgundy typicity of this grape variety. »

VITICULTURE & TERROIR

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 a well-drained soils such as the one in Sancerre.

WINEMAKING

Vinification begins with fermentation in tanks (12 days of maceration) at 26 to 32°C during which time the cap is punched and the must pumped over twice daily in order to extract a maximum of colour and tannins from the skin grape. Once the malolactic fermentation is achieved, the wine is matured for 6 to 8 months in Tronçais forest oak barrels (1/3 of which are replaced yearly).

TASTING NOTES

This wine with its characteristic connotations of red fruits (cherries, morellos...) is subtly woody. On the palate, it reveals good roundness and a light, pleasant astringency (tannins from the grapes as well as the oak barrels) assuring good aging for 8 to 10 years.

WINE & FOOD

The ample bouquet of Les Baronnes is ideal for your braised and pan-sautéed white or red meats.

Glazed roast meats are a perfect match.... Pure pleasure!

Terroir : Chalky clay
Ageing potential : 8 to 10 years
Best served at : 14-16°C

