



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

PETIT BOURGEOIS
ROSÉ DE PINOT NOIR
IGP VAL DE LOIRE

« This refreshing, easy to drink and well-balanced rosé will seduce you with its bouquet of ripe red fruits and roses flowers. A real pleasure. »



VITICULTURE & TERROIR

The grapes come from the slopes of the Loire Valley formerly known as “The Garden of France” due to its temperate climate perfect for growing vegetables, and of course vines. The king of France used to have their castles and gardens there. The very well ripe grapes issued from slopes along the Loire river give to this wine a real bouquet of delicate red berries.

WINEMAKING

This Loire Valley Pinot Noir takes advantage of 10th generation of winemaking experience of our family. After a maceration of the harvest a couple of days in vats, the grapes are pressed and then the alcoholic fermentation takes place at 16-17°C in order to have longer fermentations and more intense aromas.

TASTING NOTES

With elegant and enjoyable flavours, this rosé will give you such a pleasure!

“A deliciously fruity wine whose dryness is masked by the ripe, exuberant red fruit flavors. Acidity keeps the wine fresh, crisp and bright. It’s light, lively and ready to drink.”
Roger Voss - Wine Enthusiat.

WINE & FOOD

Great companion of summer food such as grill meats, salads or brochettes, it also goes marvellously with your cocktail dinners and exotics meals like seafood tempuras or Vietnamese spring rolls. Grilled lemon chicken and poached salmon would also do a great match.

Terroir : Chalky Clay and Siliceous

Ageing potential : 2 to 3 years

Best served at : 10°C

