



HENRI BOURGEOIS

## SANCERRE ROSÉ

**CLAYS AND LIMESTONE**  
FORMERLY "LES BARONNES"

**A Pinot Noir rosé of great freshness, which deliciously captures the subtleties of its terroir and grape variety... Its flowery finish makes it the perfect rosé from spring to late summer.**

### VITICULTURE & TERROIR

Vines grown on a terroir **clays** (65%) and **limestone** (35%), on the hills between Chavignol and Sancerre.

The limestone gives the wine its backbone to the wine, while the clay gives it flesh.

Yields are deliberately low, with **high-density cultivation** and **inter-row grassing**.

### WINEMAKING

**The harvest is carefully sorted and destemmed** before being placed in vats by gravity.

**Direct pressing** to preserve the freshness of Sancerre rosé. Thanks to the perfect ripeness of the grapes, the color is quickly transferred from the skin to the juice.

Alcoholic fermentation in temperature-controlled **stainless-steel** vats (15 to 18°C). Aged on fine lees for 3 to 4 months.

### TASTING

**Best served at:** 10-12°C (50-54°F)  
**Cellaring potential:** 2 to 4 years

**Eye:** Light pink

**Nose:** Small red fruits and notes of white peach

**Palate:** Harmonious balance, with a fresh attack and crisp fruitiness; surprising length

*This 100% Pinot Noir Rosé embodies the uncompromising, vibrant style reminiscent of some of the appellation's finest white wines. Its nuanced bouquet, marrying floral and peppery notes, introduces a palate adorned with hints of tangerine and wild strawberries.*

### PAIRING

A superb aperitif as soon as the sun hits your table. Whether to whet your appetite or to accompany your meal, this Sancerre rosé has a place of its own.



### AWARDS & ACCOLADES

**2023** James Suckling  
**2020** Guide Hachette

**90 pts**  
★ ★