



HENRI BOURGEOIS

PETIT BOURGEOIS

VIN DE FRANCE SAUVIGNON BLANC
CLAYS & LIMESTONE

This Sauvignon Blanc, ambassador of the Bourgeois style, offers a subtle and floral nose. Its palate is fresh and juicy, with hints of grapefruit and boxwood, finishing with a persistent and delicate minerality.

VITICULTURE & TERROIR

These Sauvignon Blanc vines are grown **clays and limestone terroirs**, rigorously selected for their ideal location, exposure and quality of expression.

The clay soils give the wine its body, while the limestone gives it its finesse and **minerality**.

The Bourgeois style is defined by the **purest expression** of terroirs, using a grape variety recognized as a true **terroir enhancer**: Sauvignon Blanc.

WINEMAKING

Fermentation in temperature-controlled **stainless-steel vats**, at low temperature, to allow a longer fermentation and preserve the aromas of the fruits.

Aged for 3 to 4 months on fine lees before bottling.

TASTING

Best served at: 10-12°C (50-54°F)
Cellaring potential: 2 to 3 years

Eye: Clear yellow with green highlights

Nose: Floral and fruity notes, hints of Sauvignon flower

Palate: Fresh and crisp, with notes of citrus and freshly cut grass

This wine, emblematic of Henri Bourgeois' expertise and passion, is anything but "petit" in its character. It stands as the aromatic and seductive outcome of a meticulous and demanding selection process. Remarkably aromatic, This Sauvignon Blanc presents a subtle and floral nose, a fresh and juicy palate reminiscent of pomelo and white fig, and a slight bitterness in the finish that whets the appetite.

PAIRING

Excellent as an aperitif, it also goes well with fish, seafood and certain white meats.

Our gastronomic suggestions:

Grilled white fish
Summer salad

