



HENRI BOURGEOIS

D'ANTAN

SANCERRE BLANC
FLINT

A fresh, subtle blend of sun-kissed citrus aromas, vanilla, and delicate mineral notes, sometimes described as a "subtle infusion of gunflint and lime".

VITICULTURE & TERROIR

The plots of Sauvignon blanc from which 'd'Antan' is made consist of **old vines on a rich, flint soil** typical of the soils located alongside the Loire river.

Yields are naturally low; use of organic fertilizers only; grass is grown between the rows.

IN ORGANIC CONVERSION.

WINEMAKING

Vinified using **ancestral methods**, as its name suggests: "d'Antan" (translates to "Back in the time").

Gentle pressing of the grapes immediately after harvesting.

Fermentation in oak barrels (¼ of which are new).

Aged on **fine lees for 12 months**.

Only 2 rackings according to the lunar cycles. Resting for 6 to 12 months after bottling in our cellars.

No fining, filtration or other intervention prior to bottling.

AWARDS & ACCOLADES

2022	James Suckling
2020	Wine Enthusiast
2019	Robert Parker's Wine Advocate
2019	Wine Enthusiast
2018	James Suckling
2018	Wine Enthusiast

TASTING

Best served at: 12-13°C (54-55°F)
Cellaring potential: 6 to 8 years

Eye: Bright gold yellow

Nose: Lime blossom, verbena, delicate mineral notes (flint)

Palate: Well-balanced on the palate, with fresh notes of grapefruit, almonds, hawthorn flowers, vanilla and coconut.

This 100% flinty white Sancerre has borrowed vanilla and meringue tones from oak barrels that have already held several vintages, and smokiness and a lively, disarming attack from the stone. The palate is full-bodied, intense and lively, yet still retains the freshness and vivacity expected of a flint wine. "d'Antan" is a wine not to be forgotten.

PAIRING

Pairs wonderfully with fish and shellfish, (but also with white meats accompanied by mushrooms).

Our gastronomic suggestions:

Grilled lobster
Turbot with meat sauce

