



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

SANCERRE BLANC LA CÔTE DES MONTS DAMNÉS

KIMMÉRIDGIAN MARL



“Concentrated and well-balanced, this wine offers an authentic and fleshy Sauvignon blanc.”



VITICULTURE & TERROIR

La Côte des Monts Damnés is a very steep south and south-west facing slope in Chavignol composed of Kimmeridgian marl (a soil made up of fossilized seashells and clay). This terroir gives roundness, deepness and a great longevity to the wines. It's one of the best plot in Sancerre and since the 11th century, noblemen would argue just to possess a small parcel.

WINEMAKING

During the harvest, only the very ripest grapes are hand-picked and carefully brought to the cellar where they are gently pressed to release their aromas. The juice is left to settle naturally for a couple of days and fermented, in thermo-regulated stainless steel tanks. The wine is then matured on its fine lees between 6 to 8 months before bottling.

Terroir : Kimmériidgian Marls

Ageing potential : 6 to 9 years

Best served at : 10-12°C

AWARDS & ACCOLADES

92pts La Côte des Monts Damnés, 2010, Wine Advocate 2014

93pts La Côte des Monts Damnés, 2012, Wine Enthusiast 2014

16/20 La Côte des Monts Damnés, 2012, Bettane & Desseauve 2014

15/20 La Côte des Monts Damnés, 2012, Gault & Millau 2014

TASTING NOTES

The near-vertical slope of the Monts Damnés produces wines that have delicate tropical fruit (a proof of ripe Sauvignon grapes) and vibrant citrus aromas. The palate confirms this fruitiness and brings a nice and clean mineral note. Served at 10-12°C, this very concentrated wine expresses its strong personality. With three to five years of bottle-aging, the wine gains roundness, richness and complexity.

WINE & FOOD

This wine can be enjoyed with a great variety of dishes : Asian recipes, white meats like veal escalope stuffed with prawns and marjoram. As for cheese, a Munster would do a great match.