



HENRI BOURGEOIS

SANCERRE & POUILLY-FUME

SANCERRE BLANC LE MD DE BOURGEOIS

KIMMÉRIDGIAN MARL



« Concentrated and well-balanced, this wine offers an authentic and fleshy Sauvignon blanc, showing an ageing with a surprising subtlety. »



VITICULTURE & TERROIR

Le MD de Bourgeois 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 must 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 9 to 10 months before bottling.

WINE & FOOD

This star enjoys the very finest cuisine! Fish, white meats, cheeses... Why not veal escalope stuffed with Dublin Bay prawns and marjoram? For cheese, a Munster would be a fine choice.

AWARDS & ACCOLADES

Gold Medal MD de Bourgeois, 2012, Decanter World Wine Awards 2014

★★★ **Le MD de Bourgeois**, 2011 Guide Hachette 2015

91/100 MD de Bourgeois, 2010 Stephen Brook Top wineries to try, 2014

TASTING NOTES

The delicate tropical fruit aromas (a proof of ripe Sauvignon grapes) and clean mineral and fruity palate testify to Le MD's pedigree as an exceptional wine from one of the finest slopes in the Sancerre appellation. 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.

Terroir : Kimmeridgian Marls

Ageing potential : 3 to 5 years

Best served at : 10-12°C