



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.

RÉCOMPENSES / AWARDS

2024	Wine Enthusiast	89 pts
2024	Bacchus	91pts
2023	Wine Enthusiast	91 pts
2023	James Suckling	90 pts

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.

