

SANCERRE BLANC LES BARONNES

CHALKY CLAY



With its delicate nose and aromas of white flesh fruits and citrus, and its subtle mineral note, the Sancerre « Les Baronnes » is typical of the Sancerre appellation and the Domaine Henri Bourgeois style.



VITICULTURE & TERROIR

The hills and ridges separating the village of Chavignol from Sancerre are composed of clay and limestone (65% clay and 35% chalk). “Les Baronnes” comes from this terroir that gives wines with fruitiness and vivacity with typical varietal aromas of ripe citrus fruits and white flowers.

WINEMAKING

In order to preserve and develop its aromatic potential, this fine wine is fermented in thermo-regulated stainless steel tanks at 15 – 18°C. It is then matured on its fine lees at cool temperature during 5 months before bottling.

TASTING NOTES

“Les Baronnes” is typical of the Sancerre appellation and the Domaine Henri Bourgeois style. Subtle yet powerful, its persistence and harmony find their origin in the exposition and quality of the terroir. Crispy, and fruity this wine has some lime, apple and gunflint aromas balanced by ripe tropical and yellow orchard fruits.

Terroir : Chalky clay
Ageing potential : 4 to 5 years
Best served at : 10-12°C

WINE & FOOD

A delight at the beginning of the meal, “Les Baronnes” is also an excellent companion to fish dishes such as Scallops with mango emulsion or Roll of bass in curry. The famous Crottin de Chavignol goat cheese, produced in the same region, is the perfect match.

AWARDS & ACCOLADES

90pts Les Baronnes 2015,
Wine Enthusiast 2016 - **Editors' Choice**

89pts Les Baronnes 2015,
Wine Spectator 2016

89pts Les Baronnes 2014,
Wine Spectator 2015

Silver, Les Baronnes 2014, Concours
Mondial du Sauvignon 2015

90pts Les Baronnes 2013,
Wine Advocate 2014

92/100 Les Baronnes, 2012. « Four
Impressive Loire Sauvignon » - Jammie
Goode Wine Blog - Juin 2013

Gold - Les Baronnes, 2012 - Concours
mondial du sauvignon 2013

Gold - Les Baronnes, 2013 - Cathay
Pacific Hong Kong International Wine
and Spirit Competition 2014