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.

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

AWARDS & ACCOLADES

2022	Wine Enthusiast	94 pts
2022	James Suckling	93 pts
2022	Decanter	92 pts
2022	Wine Spectator	92 pts
2020	Wine Enthusiast	93 pts
2019	Robert Parker's Wine Advocate	94 pts