



HENRI BOURGEOIS

## ES-56

**SANCERRE BLANC  
FLINT**

FORMERLY "LA BOURGEOISE"

**An incisive white Sancerre, with a strong character and multiple aromatic nuances, between gunflint and a bouquet of spices. A flinty wine by excellence.**

### VITICULTURE & TERROIR

Old Sauvignon Blanc vines grown on a **rich terroir of flintstones of Sancerre** (precisely in the village of Saint-Satur). This terroir was formed during the Eocene period, 56 million years ago.

The name of this cuvée "ES-56" stands for **Eocene Flint 56 million years ago**.

IN ORGANIC CONVERSION.

### WINEMAKING

Alcoholic fermentation partly in temperature-controlled **stainless-steel** vats and partly in Tronçais oak barrels.

Aged on fine lees for 12 months, with **regular stirring of the lees for 7 to 8 months**.

After bottling, the wine rests in our cellars for several months before being sold.

### AWARDS & ACCOLADES

<b>2020</b>	Wine Spectator	<b>93 pts</b>
<b>2020</b>	James Suckling	<b>91 pts</b>
<b>2019</b>	Robert Parker	<b>93 pts</b>
<b>2019</b>	Wine Enthusiast	<b>90 pts</b>
<b>2018</b>	James Suckling	<b>92 pts</b>
<b>2018</b>	Wine Enthusiast	<b>92 pts</b>

### TASTING

**Best served at:** 12-14°C (54-57°F)

**Cellaring potential:** 6 to 8 years

**Eye:** Golden, shiny

**Nose:** Flint and spices

**Palate:** Remarkably well-balanced, with unequalled finesse and concentration

*The "ES-56" white Sancerre offers incomparable balance and concentration. Its nose, with notes of gunflint and spices, is also reminiscent of Sauvignon flower and its sap. A proud, intense cuvée that will reveal all its elegance and finesse over the years.*

### PAIRING

ES-56 white Sancerre offers elegance and freshness that will match perfectly with white meats and poultry.

#### **Our gastronomic suggestions:**

Grilled quail in crapaudine sauce  
Alsacian roast guinea fowl

