**Viticulture & Terroir**

“La Bourgeoise” is made from old Sauvignon vines growing on flinty slopes. Historically, the names of the plots giving this wine, first worked by the monks of Saint-Satur, were warmly called “les Bourgeoisés”. That is why, in the eighties, this name was given to the new cuvée made from this selected parcels. Flinty soils give wines with a great minerality, intensity and an excellent ageing potential.

**Winemaking**

When arriving at the winery, the grapes are directly pressed. After a settling at cold temperature, a portion of the wine is fermented in thermoregulated stainless steel tanks and the other portion in French oak barrels from the famous Tronçais forest. “La Bourgeoise” is patiently aged for 7–8 months on its fine lees in oak barrel with periodic hand stirring of the lees (“bâtonnage” in French), before bottling.

**Tasting Notes**

This wine with its gun-flint aromas and spicy bouquet is subtly wooded, rich in fruit, full-bodied, well balanced, and very reminiscent of the Sauvignon flower and grape. The richness and intensity of the flavor linger long and harmoniously on the palate. This prestigious selection has excellent bottle maturation potential and will continue to evolve for 10 to 12 years.

**Awards & Accolades**

- 2015 Wine Spectator 92pts
- 2015 The Wine Doctor 93pts
- 2015 Wine Enthusiast 91pts
- 2014 Wine Enthusiast 93pts
- 2014 Wine Spectator 90pts
- 2014 Wine Advocate 90pts
- 2013 Wine Spectator 92pts
- 2013 Wine Enthusiast 93pts
- 2013 Guide Hachette 2015 ★
- 2012 Wine Enthusiast 92pts

**Wine & Food**

“La Bourgeoise” is an excellent companion to lightly spiced meals and fish dishes, such as John Dory roasted with fennel. A well-aged bottle of “La Bourgeoise” will be a perfect match for a farm hen in truffle sauce.

**Terroir**

Silex

Ageing potential: 10 to 12 years

Best served at: 10-12°C