Thanks to his love for wood, our ancestor Etienne (known as Henri) was the first in Sancerre to make a wine in new oak barrels. Such a method of vinification requires top-quality grapes for a successful marriage of wood and wine. Alcoholic fermentation is exclusively in oak barrels (new or one or 2 years old) followed by 12 months of maturation. The “Etienne Henri” cuvée comes from the older vines on flinty-clay slopes. In Saint-Satur. Such a terroir gives a great strength and concentration to the wines. For this wine, low yields, organic fertilizer only, use of grass cover, everything is made to respect the terroir and to obtain the most beautiful grapes.

VITICULTURE & TERROIR

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WINEMAKING

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TASTING NOTES

Ripe fruit aromas, spice, and light vanilla tones accompany a roundness and amazing length on the palate. “Etienne Henri” may be aged an additional 8 to 12 years in the bottle.

AWARDS & ACCOLADES

2015  The Wine Doctor  96pts
2014  Wine Enthusiast  94pts
2014  Wine Advocate  91pts
2013  Wine Enthusiast  94pts
2013  Wine Spectator  90pts
2012  Wine Spectator  90pts
2012  Wine Enthusiast  94pts
2011  Wine Enthusiast  92pts

“The subtle wood focuses on enriching the fruit and bringing out its steel and citrus character”

Terroir : Silex
Ageing potential : 8 to 12 years
Best Served at : 11-13°C