

PETIT BOURGEOIS SAUVIGNON BLANC IGP VAL DE LOIRE

Characterized by a fruity and floral bouquet, this Sauvignon Blanc is a great example of the family skills built up over 10 generations.



VITICULTURE & TERROIR

The grapes come from the slopes of the Loire Valley formerly known as “The Garden of France” due to its temperate climate perfect for growing vegetables, and of course vines. The king of France used to have their castles and gardens there.

VINIFICATION

This Loire Valley Sauvignon Blanc takes advantage of 10th generation of winemaking experience of our family. It ferments in thermo-regulated stainless steel tanks at cool temperature in order to have longer fermentations and more intense aromas. The wine then matures for 3 months on its fine lees before bottling.

TASTING NOTES

Remarkably aromatic with pleasant flower and fruit fragrances recalling the flower of the vine and the fruit of the Sauvignon. On the palate it reveals a freshness and vivacity characteristic of grapes harvested at good maturity. Citrus, apple and gooseberry aromas with hints of passion fruit are often found in this lively and bright wine.

AWARDS & ACCOLADES

Gold Medal - Petit Bourgeois Blanc, 2016 - Concours Mondial du Sauvignon blanc 2017

87pts Petit Bourgeois Blanc, 2015, Wine Enthusiast, 2016

87pts Petit Bourgeois Blanc, 2014, Wine Enthusiast, 2015

Silver Medal - Petit Bourgeois Blanc, 2013 - Sélections Mondiales des Vins, Canada, 2015

Bronze Medal - Petit Bourgeois Blanc, 2013, Concours IGP Val de Loire, 2014

Top 100 - Petit Bourgeois Blanc, 2012 - Wine Spectator, 2013

WINE & FOOD

Here is an excellent aperitif that is also outstanding with fish, seafood and certain white meats. Enjoy Petit Bourgeois with a halibut steak in lemon butter, a kingfish carpaccio, some grilled white fish or a Crottin de Chavignol goat cheese.

Terroir : Chalky Clay
Ageing potential: 1-3 years
Best served at : 10-12°C