

Laporte

France - Loira - Saint Satur



POUILLY-FUMÉ LA VIGNE DE BEAUSOPPET

100% Sauvignon Blanc

Production area: old vines of "La Vigne de Beausoppet"

Terrain: prevalenza di selce

Harvest: manual

Vinification: pneumatic press, alcoholic fermentation in stainless steel (70%) and oak barrels (30%) at controlled temperature, No malolactic fermentation is carried out

Refinement: on fine lees for 9 months, with periodic bâtonnage for the first 4 months. Then in bottle for at least 6 months before marketing

Color: golden yellow

Fragrance: vanilla notes, aromas of acacia flowers and hawthorn

Flavor: fresh and mineral

Alcoholic Grade: 12.5% vol

Laporte

Ownership/Founders Famiglia Bourgeois / Renè Laporte

Start of Activity 1850

Vitiviniculture Traditional / Certified Organic

Hectares 30

Bottles produced 170.000



Vineyards certified organic, continuous and passionate work in the research of the smallest nuances of each single parcel: this is Domaine Laporte. Feather in the cap is the Domaine du Rochoy with its 8.5 hectares all of silex, in an area already known since the Roman times, in the village of Bannay. Laporte, while founded in 1850, has been able, through the valuable work of the Bourgeois family who bought it in 1986, to labor the various terroir where the difference of the soil is very marked. Fine and elegant wines worthy ambassadors of Loire Terroir, but especially perfect icons of Sancerre and Pouilly-Fumé, where the facets of each terroir are perfectly recognizable in both scents and aromas, exalting the extraordinary character of Sauvignon.