

Laporte

France - Loira - Saint Satur



POUILLY-FUMÉ LES DUCHESSES

100% Sauvignon Blanc

Production area: Saint Laurent L'Abbaye and Saint-Père

Terrain: selce e calcare **Harvest:** manual

Vinification: Static decanting of the must at low temperature, fermentation at 15-20° C in stainless steel tanks for ten days.

No malolactic fermentation is carried out

Refinement: rest on fine lees for 5 months, further aging for at

least one month in bottle **Color:** golden yellow

Fragrance: citrus aromas and flint notes **Flavor:** Light and round, with a nice freshness

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.