

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 Bourgeois Family / René Laporte

Start of Activity 1850

Vitiviculture 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 the Loire, but above all perfect icons of Sancerre and Pouilly Fumé, where the smallest facets of the individual terroirs are perfectly perceptible in both perfumes and aromas, thus enhancing the extraordinary Sauvignon grape.