

Laporte

France - Loira - Saint-Satur



Laporte

Ownership/Founders Bourgeois Family / René Laporte

Start of Activity 1850

Vitiviniculture Traditional / Certified Organic

Hectares 30

Bottles produced 170.000

SANCERRE LA COMTESSE

100% Sauvignon Blanc

Production area: La Comtesse, Côte des Monts Damnés

Terrain: marne risalenti al kimmeridgiano

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 the lees until bottling in May

Color: straw yellow, silver highlights

Fragrance: Aromas of white flowers, yellow fruit, such as apricot

Flavor: Concentrated, intense and round in the mouth, it opens with extreme finesse. Lingering notes of hazelnuts on the finish

Alcoholic Grade: 13.5% vol



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.