

Laporte

France - Loira - Saint Satur



Laporte

Ownership/Founders Famiglia Bourgeois / Renè Laporte

Start of Activity 1850

Vitiviniculture Traditional / Certified Organic

Hectares 30

Bottles produced 170.000

SANCERRE LE ROCHOY

100% Sauvignon Blanc

Production area: Le Rochoy

Terrain: pietroso ricco di selce

Harvest: manual

Vinification: after racking at a low temperature, the wine ferments for 15 days in stainless steel tanks with natural yeasts at temperatures ranging from 15° to 18°C. Malolactic fermentation is not used

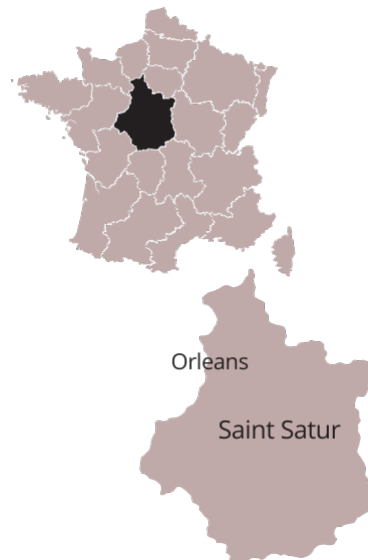
Refinement: Resting on fine lees for 5 months and then vacuum bottling. Additional aging of at least one month in bottle

Color: straw yellow, silver highlights

Fragrance: White flowers and fruit, apricots and ripe yellow plums

Flavor: Well-balanced freshness, mineral notes of flint with a smoky touch

Alcoholic Grade: 12% 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 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.