

Laporte

France - Loira - Saint-Satur



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

Laporte

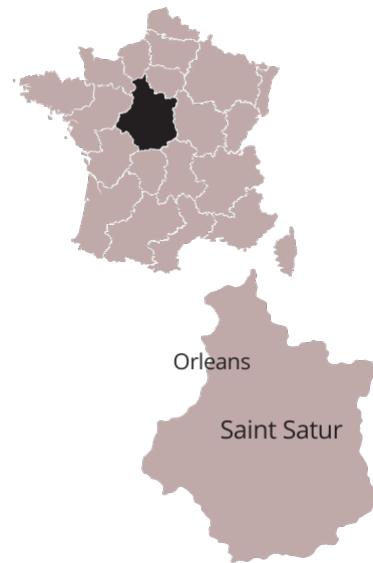
Ownership/Founders Bourgeois Family / René Laporte

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 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.