



Domaine Delaporte

SANCERRE

Chavignol 2016



Grape Variety: Pinot Noir 100 %

The Terroir:

Domaine Vincent Delaporte's rosé wine is made from pinot noir grapes that grow on vines at least fifteen years old. Sixty per cent are planted in argilo-siliceous soil and the rest in limestone soil. These vines are worked according to sustainable agricultural methods, in order to show maximum respect for the ecosystem and the environment.

Winemaking:

- The grapes are 100 per cent hand-picked and press straight away without any maceration.
- Alcoholic fermentation is carried out for twelve days in stainless-steel vats that are thermo-regulated at a temperature of 15° Celsius.
- Bottling in March after 6 months aging on lees.

Tasting Notes:

Sparkly redcurrant tones give pause for admiring this wine in the glass. Fruit-packed, it exhibits the best characteristics of a young Sancerre rosé, with raspberry and wild peach aromas. Full and round in the mouth, it opens up gradually, with a fresh liveliness being tempered by a hint of tannins. It finishes on fruity notes (blackcurrant, raspberry) with a long, pretty aftertaste of citrus fruits.

To Accompany The Wine:

While our rosé is excellent as an aperitif in the summer, it can also be paired with delicatessen meats, spicy dishes, paella and summer specialities. We suggest serving our rosé wine cool, at approximately 10° Celsius. This wine is best drunk within two years of bottling.

Le bourg Chavignol - 18300 Sancerre - France

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