



Domaine Delaporte
SANCERRE

Cul de Beaujeu 2016



Grape Variety: Pinot Noir 100%

The Terroir:

« Clos de Beaujeu » : a clos of vines established by the monks of Beaujeu in the Middle Ages. This slope of exceptional Kimmeridgian marl terroir was the only vineyards in Sancerre to produce wine before the arrival of phylloxera vine disease. The Domain is the only one producing some Cul de Beaujeu with the Pinot Noir variety.

Winemaking:

- The grapes are handpicked, sorted on a table and then 100 per cent destemmed.
- Alcoholic fermentation in small stainless steel vats lasts about twelve days; it is thermo controlled at 25°Celsius with daily manual pigeage, or punching down of the cap.
- Malolactic fermentation is carried out entirely in oak barrels that are one to five years old.
- The wine is bottled after twelve months of barrel ageing without filtration.

Tasting Notes:

Dark red with purple lights.

It expresses nice empyreumatic scents (toasted bread, cocoa, coffee) and delicate aromas of tapenade, blueberries, black cherries and pastry. A pleasant animal note also delights the nose.

The texture is ample with silky tanins giving a velvety feeling in the mouth. The palate offers aromas and texture of the blueberry tart but also crème brûlée and wisky notes. Long retro-olfaction with crunchy red fruits overtones.

To Accompany the Wine:

To be served at 16° Celsius, the Cul de Beaujeu Rouge marries perfectly red meats, game and matured cheeses. It will reach its aromatic height within five years, though can certainly be laid down for five to ten years.