



Domaine Delaporte SANCERRE

Les Monts Damnés 2016

Grape variety: Sauvignon Blanc 100 %

The Terroir:

The Monts Damnée Hill is a very uneven and sharp plot of Chavignol, facing south, southeast, with a Kimmeridgian marl soil (combination of clay and seashell). It is one of the most reputed slope of the Sancerre appellation. The Benedictine monks of the Saint-Satur Abbay planted it around the Xth century and in the XIth century, lords and nobles had already started to bid higher in order to get some landlordship of the plots. The name of the plot, literally the “The Damned Mountain” evokes the difficulty encountered by winemakers working in its very steep incline.

Winemaking:

After the grapes reach their peak maturity in October, they are picked by hand and then sorted into boxes. The whole grape is put into the pneumatic press, where the pressing is done in a gentle and slow manner in order to obtain a clear juice of the highest quality. This juice is then put into barrels of 600 liters (Tronçais oak barrels of one, two and three years of age) for seven months, during which it will undergo fermentation and a period of resting on lees. In May, it is bottled, after which it requires few months of rest.

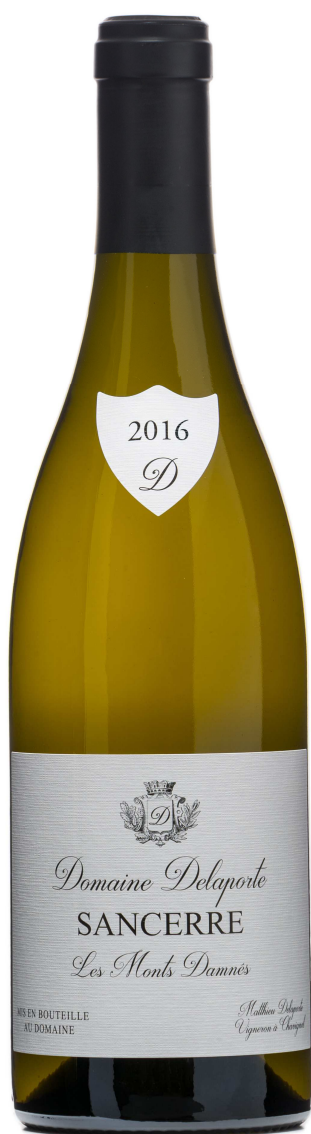
Tasting Notes:

Pale yellow with white gold lights.
Intense and complex nose with first balsamic notes (pine resin, beeswax, eucalyptus) and then floral aromas (acacia flowers, linden) with kiwi, citrus fruits and macaroon notes. The attack is clean, the palate is firm, crispy and brings a nice acidity. After meringue and citrus zests notes, it ends with white flowers and woody notes. Long retro-olfaction with fruits salad aromas.

To Accompany The Wine:

Less adapted to seafood than traditional Sancerre, the Monts Damnés is better suited to refined dishes, such as:

- Firm-textured saltwater fish with traditional French sauces,
- Coquilles Saint-Jacques,
- Lightly seared foie gras,
- Poultry or veal escalope in cream sauce,
- With various cheeses.



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