



Domaine Delaporte

SANCERRE

Silex 2016



Grape variety: Pinot Noir 100%

The Terroir:

Forty-year-old vines, planted in 100 per cent flinty soil, they are cultivated sustainably, following traditional methods, in order to give maximum respect to the environment. These soils retard the maturation of the grapes, which allows for a later harvest and healthier grapes. This soil allows us to make a wine that has remarkable keeping potential. Balance and refinement are the underpinnings of the Cuvée Silex. This is another Delaporte vin de prestige, crafted according to tradition.

Winemaking:

- The grapes are hand-picked, 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 pigéage, 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:

A beautiful ruby-crimson colour with reflections of black cherry. The aromatics in are intense, with roasted, grilled and toasted notes dominating. On the attack, the wine is clean, with a roundness giving a delicious unctuousness. This is followed by the tannins, already soft and silky throughout. The Cuvée Maxime Rouge is a full-bodied red Sancerre vin de prestige with character. Its finish shows classic notes of maturity (caramel, fruit compote).

To Accompany the Wine:

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

Le bourg Chavignol - 18300 Sancerre - France

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