



Domaine Delaporte

SANCERRE

Chavignol 2025



Cépage : Pinot Noir 100 %

Terroir :

Issu de vignes âgées d'une quarantaine d'années, ce cépage pinot noir est planté sur des sols calcaires.

Ces vignes sont cultivées en agriculture biologique.

Vinification :

Vendange manuelle en caissettes de 12kgs.

Pressurage hydraulique (Coquard) direct en raisins entiers.

Fermentation alcoolique 75% en fûts de chêne et à 25% en cuve inox suivi d'un élevage de 6 mois avant mise en bouteille sans filtration pour conserver toute ses saveurs.

Dégustation :

Robe saumonée assez claire.

Nez très intense et gourmand sur de beaux petits fruits rouges.

La bouche se montre à la fois charnue et friande.

Une belle tension lui procure de l'allonge.

Un très beau rosé qui peut aller sur un barbecue mais qui mériterait un beau plat asiatique.



Le bourg Chavignol - 18300 Sancerre - France

Tél : +33 (0)2 48 78 03 32

delaportevincent.sancerre@wanadoo.fr - www.domaine-delaporte.com



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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 handpicked in small cases of 12kg, sorted on a table and press straight away without any maceration.

The alcoholic fermentation and the aging is 75% in oak (for the first time) and 25% in stainless steel vats.

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.

Food Paring:

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.



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