



Domaine Delaporte

SANCERRE

Chavignol 2023



Grape variety: Sauvignon Blanc 100 %

The Terroir:

The vines have a southeasterly exposure and are planted on slopes that get a great deal of sunshine. Thanks to a diversity of soils limestone types and a strict blending of wines from 30 plots, we have brought finesse, aromatic complexity and minerality to this wine. This wine is composed of vines with an average age of 35 years. The consistent high quality of our Sancerre is remarkable and unique in its style.

Winemaking:

The grapes are handpicked in small cases of 12kg and sorted on a table. Hydrological pressing (Coquard). Fermentation in stainless-steel thermo-regulated vats in October and November. Aging on lees for 6 months in December, January and February. In March, racking, fining and light filtering before bottling. 50% of our wines are bottled in April, May and June and will keep all their primary aromas for 5 years and more.

Tasting Notes:

Pale gold with green hints. Very expressive, intense and complex nose with boxwood, rhubarb, blackcurrant, kiwi fragrances and a light vegetal touch (marigold). The entry is soft and round. Bright freshness on the palate, delicate and lively purity. Well balanced and harmonious, it ends with a clean lingering finish.

Food Pairing:

As a young wine, it is a superb aperitif served at 10°C and a marvelous companion for **shellfish**. After a few month of maturation, it becomes excellent with **oriental dishes, fish dishes, sushi, grilled** or **fish with a sauce**. Also very good with **roasted white meats and poultry**. This wine should be served between 10 and 13°C.



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