



Domaine Delaporte
SANCERRE

Chavignol 2018



Grape Variety: Pinot Noir 100 %

The Terroir:

Our red wine at Delaporte is crafted from pinot noir vines which range in age from twenty to forty years. Seventy per cent of these vines are planted in argilo-siliceous (clay and sandy-flint) soil. The remaining 30 per cent of the vines are planted in limestone soil. These vines are cultivated in sustainable manner, which shows maximum respect for the ecosystem and the environment.

Winemaking:

- The grapes are 100 per cent hand-picked and are sorted manually on a sorting table.
- Fermentation is then carried out for twelve days at a temperature of 25° Celsius, with daily pumping over, pigeage and constant sampling, in order to extract from the cap of grape skins and solid matter the maximum amount of fruit aromas, colours and tannins contained in the skin of the grapes.
- Malolactic fermentation takes place in 228-litre oak barrels for 50 per cent of the harvest and in stainless-steel vats for the other half.
- The wine is bottled after six months of ageing without filtration.

Tasting Notes:

The beautiful deep ruby-violet colours of this pinot noir wine give way to aromas of very ripe red fruits (cherry, blackberry and raspberry). The nose is intense and well-integrated, with odours of cooked red fruits and roasted coffee beans. There are also hints of graphite and cinnamon. Very round and smooth on the attack, with tight tannins on the palate. In the mouth come aromas of smoke and prune. This wine is ready to drink, but could also be kept for some years.

To Accompany The Wine:

When young, our red wine can be served cool (at 12° Celsius) with delicatessen meats, firm-textured fish or white meats; it also pairs very well with roasted meats. This wine will reach its potential in three years, when it will be best served at 15° Celsius, ideal to accompany game dishes and mature cheeses.

Sugar : 0g
Acidity : 3.08