



Domaine Delaporte  
SANCERRE

Chavignol 2016



**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 types, principally flint (50%) and limestone (50%) and a strict blending of wines from 28 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:**

Pneumatic pressing

Fermentation in stainless-steel thermo-regulated vats at 18° in October and November

Pumping over and aging on lees for three 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. Bottled in the spring, they will keep all their primary aromas for 3 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.

**To Accompany the Wine:**

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.