






















DOMAINE DELAPORTE

\$45.50

* Suggested retail price

Sancerre Chavignol Rosé 2023

 Organic Agriculture / In Conversion

	Product code	13314199
	Agent	Noble Sélection
	Licensee price	\$39.59
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Loire Valley
	Subregion	Centre Loire
	Appellation	Sancerre
	Varietal(s)	Pinot Noir 100 %
	Alcohol percentage	13%
	Colour	Rose
	Sugar	Dry
	Sugar content	Moins de 1.2 g/L
	Closure type	Cork

ABOUT THIS WINERY

Tucked in the middle of the Sancerre region is Domaine Vincent Delaporte and Sons, a family business which has been passed from father to son since the 17th century. The charm, passion and love so evident in this family's interactions with each other are all mirrored in their beautiful and lively wines.

TASTING NOTES

The legs appear as a beautiful red currant colour. Exceptionally fruity, very young and typically Sancerre, raspberry and peach. Very aromatic on a red fruit key. Full and round this wine attenuates gradually, expands promptly and is supported by a balanced tannic point. Powerful, it opens finally on fruity notes (blackcurrant, raspberry) and is prolonged with the taste of citrus fruits with a very beautiful aromatic persistence.

PRODUCT NOTES

Yields and Density : 58hl/hectares ; 8 800 vines/hectares

The pinot noir vines are at least 20 years old and are mainly planted in argilo-siliceous soils (70%). The rest is planted in limestone soil. These vines are cultivated with maximum respect for the ecosystem and the environment.

PRODUCTION NOTES

Pellucular maceration. Softening of the grape skins with the must. The grapes are crushed and stopped from the stalks. Maceration for 4 days at 10°C. Alcohol fermentation for 12 days in stainless steel vats. The wine is then aged for 6 months in oak barrels.

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thermo-regulated at a temperature of 15° C. Bottling is done in February


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SANCERRE
Chavignol



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