



DOMAINE DELAPORTE

\$55.75

* Suggested retail price

Sancerre Monts Damnés Blanc 2022

Organic Agriculture / In Conversion

	Product code	12661164
	Agent	Noble Sélection
	Licensee price	\$48.50
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Store Only
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Loire Valley
	Subregion	Centre Loire
	Appellation	Sancerre
	Varietal(s)	Sauvignon Blanc 100 %
	Alcohol percentage	13.5%
	Colour	White
	Sugar	Dry
	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

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. As a young wine, it is a superb aperitif served at 10 °C and a marvelous companion for shellfish.

PRODUCT NOTES

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.

SYLVAIN GUILBAULT
PRODUCTION NOTES
Sales Manager

LÉA FIGOLI
(450) 822-1363
Montréal Est & Lanaudière

KARL DYKHUIS
(514) 346-2801
Ouest-de-l'Île, Laval,
Sud-Laurentides & Outaouais

JEREMY ROUSSIN
(819) 212-4520
Monterégie, Estrie & Centre
du Québec

ANDRÉA MATHURIN
(581) 996-1514
Est du Québec

FRANÇOIS LAROUCHE
(438) 833-4816
Center of Quebec

ARNAUD BÉNIER
(514) 549-7689

Noble Selection
1370 Boulevard Rosemont
Montréal, QC H2G 1V4
(514) 989-9657



- Pneumatic pressing
- Fermentation in temperature-controlled stainless-steel vats at 18 °C in October and November
- Pumping over and ageing 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.



SYLVAIN GUILBAULT
(450) 275-1346
Sales Manager

LÉA FIGOLI
(450) 822-1363
Montréal Est & Lanaudière

KARL DYKHUIS
(514) 346-2801
Ouest-de-l'Île, Laval,
Sud-Laurentides & Outaouais

JEREMY ROUSSIN
(819) 212-4520
Monterégie, Estrie & Centre
du Québec

ANDRÉA MATHURIN
(581) 996-1514
Est du Québec

FRANÇOIS LAROUCHE
(438) 833-4816
Center of Quebec

ARNAUD BÉNIER
(514) 549-7689