DOMAINE DELAPORTE

## Sancerre Chavignol Rosé

 2021| \|11.| | Product code | 761754 |
| :---: | :---: | :---: |
| ill | Format | 12x750ml |
| \% | Listing type | Private Retail - Special Order |
| セob | Status | Unavailable |
| $\square$ | Type of product | Still wine |
| \\| | Country | France |
| (2) | Regulated designation | Appellation origine controlée (AOC) |
| 9 | Region | Loire Valley |
| 紷 | Varietal(s) | Pinot Noir $100 \%$ |
| \% | Colour | Rose |
| 0 | Sugar | Dry |
| T | 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

Sparkly redcurrant tones give pause for admiring this wine in the glass. Fruit-packed, it exhibits the best characteristics of a young Sancerre rosé, with raspberry and wild peach aromas. Full and round in the mouth, it opens up gradually, with a fresh liveliness being tempered by a hint of tannins. It finishes on fruity notes (blackcurrant, raspberry) with a long, pretty aftertaste of citrus fruits.


## PRODUCT NOTES

Located in heart 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 winery is located in the charming village of Chavignol, recognized as, perhaps, the prettiest village in the region and for its famous goat cheese. Today the domaine is run by Jean-Yves Delaporte (Vincent's son) and his wife and son, Nathalie and Matthieu. Matthieu has recently taken over the viticulture and winemaking.

## PRODUCTION NOTES

The grapes are handpicked in small cases of 12 kg , sorted on a table and press straight away without any maceration. - Alcoholic fermentation is carried out for twelve days in stainless-steel vats that are thermo-regulated at a temperature of $15^{\circ}$ Celsius. • Bottling in March after 6 months aging on lees.

## MELANIE ELDRIDGE

