

DOMAINE DELAPORTE

\$54.63*

* Suggested retail price



Sancerre Chavignol Blanc 2022

| | Product code | 333518 |
|----------|-----------------------|-------------------------------------|
| iid | Format | 12x750ml |
| | Listing type | Speculative |
| | Status | Store Only |
| | Type of product | Still wine |
| | Country | France |
| Ø | Regulated designation | Appellation origine controlée (AOC) |
| 9 | Region | Loire Valley |
| 9 | Subregion | Centre Loire |
| | Appellation | Sancerre |
| 100 | Varietal(s) | Sauvignon Blanc 100 % |
| 3 | Colour | White |
| 4 | 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.

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 12kg and sorted on a table. Hydrolical pressing (Coquard). Fermentation in stainless-steel thermo-regulated vats in October and November. Aging on lees for 6 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 and will keep all their primary aromas for 5 years and more.

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