



# Domaine Delaporte

## SANCERRE

### *La Côte d'Amigny 2022*



**Cépage :** Sauvignon blanc 100 %

**The Terroir :** The Côte d'Amigny comes from a small plot located on the famous "Grande Côte" of Chavignol, a superb terroir with very shallow clay-limestone soil resting on the famous Kimmeridgian marls. It is a very old vine planted in the 1950s. This is the first year for this vintage which will have 1200 bottles.

**Winemaking :** After reaching maximum maturity, the grapes are harvested by hand and sorted into 12kg boxes. The harvest is introduced in whole, unpressed bunches into our hydraulic presses (Coquard). The pressing is weak and slow to obtain a clear, premium quality juice. This juice is then put in different containers: 50% in new barrels, 25% in Wineglobe and 25% in stoneware. It stays there for around 18 months before being assembled and bottled without fining or filtration.

**Tasting notes :** Golden color. The nose combines white fruits with hazelnut-style dried fruits. The palate is particularly powerful with lush, exotic and spicy aromatics. A classy woodiness integrated into the rich substance, while still possessing good freshness. The persistence is very good and allows you to enjoy this great terroir for a long time.

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Le bourg Chavignol - 18300 Sancerre - France

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