

LES BOURSICOTTES

Sancerre

Wine Maker: Guillaume Laporte
Designation: Sancerre AOC
Location: Chavignol
Average Age of Vines: 25 years
Exposure: South East
Elevation: 1,500 ft.
Soil: Kimmeridgian Limestone, calcareous clay and gravel
Varietal: 100% Sauvignon Blanc
Irrigation: No
Treatments: No herbicides, others as necessary
Vine Density: 2,700/acre
Harvest Method: Machine
Harvest Date: Early October
Yield: 2,400 liters/acre
Fermentation: 15 days
Maximum Fermentation Temperature: 64° F
Lees Stirring: Yes
Lees Aging: 5-8 months
Tank Ageing: Stainless steel
Barrel Aging: No
Filtration: Yes
Cases Produced: 2,000
Cellar Potential: 5 years



This six generation estate is situated in the village of Chavignol and run by Guillaume Laporte. He is a happy, energetic vigneron who always seems to be smiling and joking around. His vineyards are located on several different sites surrounding the town with exceptional exposure and unique terroirs defined by two distinct soil types known as "Terres Blanches" and "Les Caillotes." Terres Blanches is dominated by calcareous clay with Kimmeridgian limestone. Wines produced from sites with these soils have distinctive power and substantial body. Les Caillotes on the other hand is mostly gravel and limestone and wines produced from these sites are delicate and fruity. Guillaume harvests and vinifies the lots separately in order to accentuate their individual flavors and aromas. Finally, the wines are carefully blended to produce classic, balanced Sancerre.



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