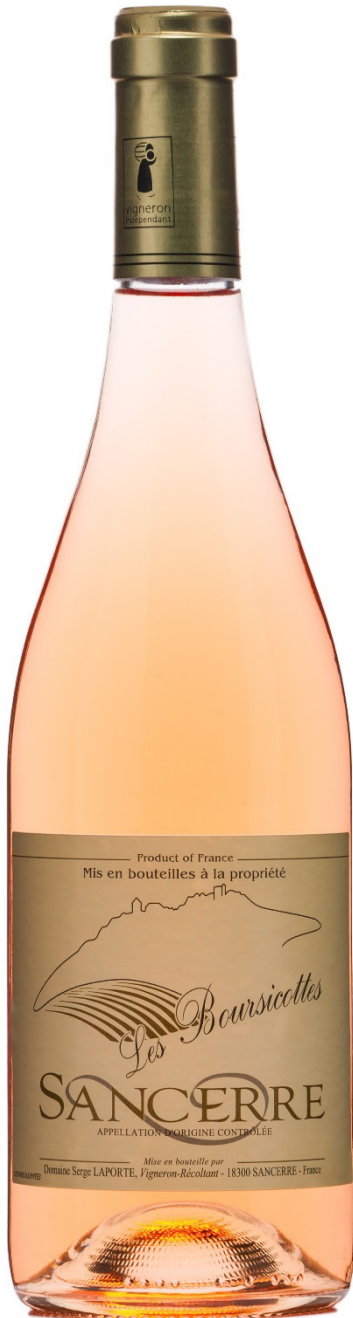


LES BOURSICOTTES



Sancerre Rosé

Sancerre A.O.C., Loire, France

GRAPE VARIETY

100% Pinot Noir

VINIFICATION

The grapes are sorted and lightly pressed. Selected yeast is used to preserve natural aromas. Fermentation takes place at 64°F for ten days. Lots are vinified separately prior to blending.

DOMAINE

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.

TASTING NOTE

A wine with fresh, bright strawberry aromas and a hint of minerality which provides a splendid backdrop.

FOOD PAIRINGS

You will delight your summer and off-season evenings with this delicious and refreshing wine.

91 International Wine Review
2017 Vintage

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8/31/2018