

LES BOURSICOTTES



Sancerre Rouge Chavignol, France

GRAPE VARIETY

100% Pinot Noir

VINIFICATION

This Pinot Noir is produced from 30-year-old vines planted exclusively in “Terres Blanches,” one of the three distinct soil types that define the landscape in Sancerre. Terre Blanches is dominated by calcareous clay with Kimmeridgian limestone, which gives Pinot Noir more body, fruit, aroma, and varietal character than the other soil types found in this relatively cool climate. The winery is HVE3 certified, and the vines are tended without any pesticides or herbicides. Grapes are hand harvested separately by lot, lightly pressed, and macerated for five days at 41°F. Cultured, natural yeast is then added, and fermentation lasts about ten days at 75° F. Maturation is also separated by lot with 65% in five to ten-year-old oak casks made from oak grown in Sancerre. The balance is aged in stainless steel. After ten months, the wine is blended and bottled.

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.” Terre 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 to accentuate their individual flavors and aromas. Finally, the wines are carefully blended to produce classic, balanced Sancerre.

TASTING NOTE

Medium bodied and dry, this Pinot Noir is delicately perfumed with red currants and smoked cherry blossoms. A fresh and lively palate is peppered with dark berries, dried herbs and boasts a long, pleasant finish.

FOOD PAIRINGS

Pair with roast duck, mushroom risotto, pork tacos and hot dogs (topped with Chevre, of course)!!



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