

LES BOURSICOTTES

'Silex' Sancerre Chavignol, France



GRAPE VARIETY

100% Sauvignon Blanc

VINIFICATION

'Silex' is a special bottling produced exclusively from a vineyard perched on a steep hill just below the castle walls of the town of Sancerre. The soil here is dominated by flint and differs completely from the clay and limestone that produce the regular Boursicottes Sancerre. A retired vigneron owns the vineyard, and following the friendly spirit of this growers' community, he lets it out to young vignerons, including a 1.2-acre plot for Guillaume. The sustainably farmed vines average 30 years of age. No herbicides or pesticides are used. After harvest, the grapes are sorted then lightly pressed. The juice is fermented by cultured natural yeast (non-aromatic) for ten days at 64°F in stainless steel tanks. The wine then rests on its lees until bottling in April. This is longer than typical Sancerre because the wine from this vineyard simply takes more time to express its unique character. Unlike the regular Sancerre, there is no battonage (lees stirring) during aging. The aim is to produce a wine with laser focus, and battonage would make the wine too round. This approach is also key to capturing the best expression from the silex soils: vibrant minerality and floral aromatics. HVE3 Sustainably Certified.

DOMAINE

This six-generation estate is situated in the village of Chavignol and owned by Guillaume Laporte. He is a happy, energetic vigneron who always seems to be smiling and joking around. For the first four generations, the Laporte family used their land to produce cheese for local markets. They had a small vineyard back then, but they made wine to drink themselves. When Guillaume's grandmother took over after WWII, she was the first woman in Chavignol to run an estate by herself and began producing wine which she sold in bulk. In 1967, Guillaume's father Serge took over at the age of 17. In 1980, he started bottling his own wines, and began exporting as well. By this time, Serge had expanded the estate, and his vineyards were located on a section of rolling hillsides known locally as "Boursicottes". He liked the name and decided to use it for his wine. In 2001 Guillaume took over. He now has 34 acres of vineyards on several sites surrounding Chavignol. These parcels enjoy exceptional exposure and unique terroirs defined three distinct soil types of Sancerre: "Terres Blanches", "Les Caillotes" and "Silex".

TASTING NOTE

Beautiful honeysuckle, elderflower and lime highlight the showy nose. Crisp, flinty minerality is balanced with refreshing verbena, candied peach and a touch of pink grapefruit on the long finish.

FOOD PAIRING

Pair with herby salads, roast chicken, pork dishes and goat cheese, especially Crottin de Chavignol, if you can find it!



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