

# LES BOURSICOTTES



## Sancerre AOC

Chavignol, France

### GRAPE VARIETY

100% Sauvignon Blanc

### 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. Separate lots are vinified and rested on their lees for three weeks prior to blending. Released for sale after two months in bottle.

### 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

Light golden color. Enticing nose with notes of fruit cocktail, a touch of flint and floral undertones. An expressive, savory palate with fresh melon, fig and citrus flavors. Crisp acidity and a long, pleasant finish.

### FOOD PAIRINGS

Seafood, shellfish, poultry, pork and fresh goat cheese.

2022	91	WINE ENTHUSIAST
2021	90	WINE SPECTATOR

THE MARCHETTI COMPANY  
216 . 321 . 4162

WWW.TMARCHETTICO.COM

10/12/2023