

## DOMAINE LAPORTE

Grandmontains 2022

\$32.00

\* Suggested retail price





Organic

Sancerre Les

| ШШ       | Product code          | 14970614                            |
|----------|-----------------------|-------------------------------------|
| \$       | Licensee price        | \$29.05                             |
| iii      | Format                | 12x750ml                            |
|          | Listing type          | SAQ Continuous Supply               |
| Ľö       | Status                | Available                           |
| •        | Type of product       | Still wine                          |
| <b> </b> | Country               | France                              |
| Ø        | Regulated designation | Appellation origine controlée (AOC) |
| 9        | Region                | Loire Valley                        |
| •        | Appellation           | Sancerre                            |
| ## ·     | Varietal(s)           | Sauvignon Blanc 100 %               |
| %        | Alcohol percentage    | 13.5%                               |
| <b>%</b> | Colour                | White                               |
| 7        | Closure type          | Cork                                |



For several generations, Domaine Laporte, 21 hectares, has held a pioneering position and has acquired a reputation for the quality of its wines. This notoriety is the fruit of the rigor, the determination and the know-how of the two passionate Sancerre families who have succeeded one another.

## **TASTING NOTES**

The white Sancerre "Les Grandmontains" is characterized by delicate aromas of ripe fruit and exotic fruits such as mango. In the mouth, the balance is remarkable. This wine has a round, velvety and silky structure, and expresses a minty freshness on the finish. On the palate, the final note is long and elegant. Pairings with smoked fish, shellfish and white meats

## **PRODUCT NOTES**

In the 12th century, Etienne, Count of Sancerre, gave a slope located in Ménétréol to the religious order of Grandmontains. Aware of the exceptional quality of the soil, they developed viticulture on this hillside. The Laporte estate has a vineyard of 4.8 hectares located in the heart of this plot whose land consists of clay rich in pebbles.

## **PRODUCTION NOTES**

After pneumatic pressure and after settling at low temperature, the wine ferments in stainless steel tanks between 18 ° C and 20 ° C. No malolactic fermentation is carried out, the wine is then aged on its fine lees until bottling in June.



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