

SANCERRE BLANC LA CÔTE DES MONTS DAMNÉS

La Côte des Monts Damnés : An exceptional hillside of Sancerre

Degrés alcoolique : 13.5 % vol
Cépage : 100% Sauvignon
Age moyen des vignes : 45 ans
Terroir : Kimméridgian's Marl
Lieu-dit : La Côte des Monts Damnés

Mode cultural :

Vineyard cultivated manually with total respect of the environment (HVE certified), without any insecticide or chemical weeding.

Harvest: by hand

Vinification :

Manual harvesting followed by a slow and delicate and delicate pressing. Fermentation and maturation are carried out in Amphora for 12 months.

After a year of rest in bottles, this cuvée will be proposed to you.

Tasting :

Pale gold robe, aromas of white fruits, elderflower and gooseberry with touches of vanilla.
Roundness of the palate with a clear and persistent mineral finish

Service temperature :

Serve at 10-12°C.

Guarding time :

7 à 10 years and more depending on the vintages



DOMAINE SERGE LAPORTE – LA CÔTE DES MONTS DAMNÉS