



Laporte

SANCERRE BLANC

LE GRAND ROCHOY



VINEYARD

This Sancerre comes from the 2.5 hectares of old vines of the Rochoy monopole. The flinty terroir, low yields and vinification in oak barrels (50%) produce a great Loire wine that is complex, rich and refined.

Exposition: South/Southeast

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Flint

WINEMAKING

- Low-pressure pneumatic pressing
- Static cold settling
- Fermentation with a selection of yeasts specific to each plot
- Aged for 11 months. Regular stirring of the lees for the first 6 months
- 50% in stainless steel tanks, 40% in barrels, 10% in amphoras
- Aged in bottle for a minimum of 9 months

TASTING

With great aromatic finesse, "Grand Rochoy" astonishes with its amplitude, personality and delicious balance. Notes of yellow fruit are complemented by a delicious hint of pepper.



Food pairing

Grilled lobster, roasted turbot or lobster. Also excellent with white meats.



Service temperature

Between 12 and 14°C (54-57°F)



Ageing

5 to 10 years

AWARDS



Vintage 2022

James Suckling - 93/100 pts

Wine Spectator - 90/100 pts

Vintage 2021

Wine Enthusiast - 92/100 pts

Vintage 2020

Robert Parker's Wine Advocate - 93+/100 pts

Wine Enthusiast - 93/100 pts

Vintage 2019

Wine Enthusiast - 95/100 pts Editor's Choice