



SANCERRE BLANC

## LES GRANDMONTAINS

### VINEYARD

In the 12th century, Etienne Comte de Sancerre gifted the religious order of the Grandmontains a hillside in the village of Ménétréol. Well aware of the exceptional quality of the soil, they developed viticulture there. Domaine Laporte cultivates 4.8 hectares in the heart of this locality, whose soil is composed of clay rich in stones.

### GRAPE VARIETY

Sauvignon Blanc

### TERROIR

Clay rich in stones.

### WINEMAKING

- Low-pressure pneumatic pressing
- Cold static settling
- Fermentation with a selection of yeasts specific to each estate plot
- Aged on lees until bottling

### TASTING

This wine has a clear, pale yellow color with golden highlights.

On the nose, delicate aromas of ripe fruit mingle with the minerality of the terroir and subtle iodine notes.

The round, enveloping palate is marked by the finesse of rose and gourmand notes of nougat.



#### Food pairing

Smoked fish, shellfish and white meats.



#### Service temperature

Between 10 and 12°C (50-54°F)



#### Ageing

3 to 6 years

### AWARDS



Vintage 2023  
James Sucking - 92/100 pts

Vintage 2021  
Robert Parker's Wine Advocate - 89/100 pts  
Decanter - 88/100 pts