

POUILLY-FUMÉ
DUCHESSES

Domaine Laporte

Pouilly-Fumé Les Duchesses

ABOUT THE ESTATE

- Domaine Laporte combines the know-how of the Laporte and Bourgeois families, two stalwarts in Sancerre.
- Now stretching over 30 hectares of some of the best vineyards in the appellation, Laporte has earned its excellent reputation.
- A highlight is Domaine du Rochoy, a 10-hectare monopole overlooking the Loire River.
- The estate is certified organic and tradition is honored during the vinification process.
- With a range of wines that extract the best from their Loire Valley terroir, Laporte is bringing the excellence of Sancerre to the world.

APPELLATION

Pouilly-Fumé

SUB-REGION

Upper Loire

GRAPE VARIETY

100% Sauvignon Blanc

FARMING

Certified Organic, Vegan

SOIL

Flintstones on chalky subsoil

VINEYARDS & VITICULTURE

Grapes are from the hillsides of Saint-Laurent l'Abbaye and Saint-Père, situated in the village of Les Loges.

HARVEST & VINIFICATION

After being racked at low temperature, the wine is fermented for 10 days in stainless steel tanks at temperatures ranging from 15° to 20°C (59° to 68°F). No malolactic fermentation is used. The wine is matured on its fine lees for 5 months, then undergoes additional maturation for at least one month in the bottle.

ALCOHOL BY VOLUME

12.5

PACK SIZE

12x750mL

