THE DOMAINE
Located in the heart of the Sancerre region, Domaine Delaporte is a family business that has been passed from father to son since the 17th century. The domaine can be found in the pretty village of Chavignol whose reputation for its famous goat’s cheese, Crottin de Chavignol, is widespread. Since 2010, Vincent Delaporte’s grandson, Matthieu Delaporte, has been fully focused on further improving the domaine’s wines.

THE TERROIR
Domaine Delaporte’s wines are all made from grapes grown in estate vineyards which today extend to over 80 acres. Three-quarters of the vineyard area is planted to a very fine clone of Sauvignon Blanc, and the rest is dedicated to the most elegant and delicate of red varieties, Pinot Noir. With 50 different plots, the terroir of the domaine is very plural, and with 80% of vineyard area facing south, the vines enjoy remarkable exposure. 35% of the vines are planted on flint soil (silex, quite rare in the area) and the other on limestone soil (caillottes and terres blanches). Matthieu has brought a more organic approach to the vineyards with herbicides no longer used.

THE WINEMAKING
With the help of some 80 pickers, harvesting takes place over a short period of time once the grapes have reached optimum ripeness. Once in the winery, the grapes are vinified with only the very slightest of human intervention, and in order to keep the use of sulfur to an absolute minimum, hygiene is absolutely impeccable. After fermentation, nature is allowed to take its course. Lengthy lees aging, without racking, gives Sauvignon Blanc of purity and Pinot Noir with finesse. With regards to barrel aging, a portion of the red wine spends time in 228 liter barrels, while the whites go into 600 liter tonnes and 2000 liter foudres. In both cases, this time in oak adds richness and complexity to the wines.

THE WINES
Precision, balance, and complexity are the watchwords of the Domaine Delaporte cuvées, with each delivering a strong sense of its individual terroir, marked by considerable minerality, power, and freshness.

The Chavignol wines (Sancerre, Sancerre Rouge, and Sancerre Rosé) represent the calling card of the Domaine and are fresh, balanced, and supple examples of the appellation. They are blended from the domaine’s different plots planted on a combination of flint and limestone soils.

The Silex wines (Sancerre and Sancerre Rouge) show the potential of old vines grown on exclusively flinty soils and display marked minerality, refinement, and an ability to age extremely well.

Monts Damnés is a very uneven and sharp plot of Chavignol, facing south-southeast with Kimmeridgian marl soil (combination of clay and seashell). The Benedictine monks of the Saint-Satur Abbay planted it around the 10th century, and by the 11th century, lords and nobles had already started to bid for ownership. The name of the plot, literally “the damned mountain”, evokes the difficulty encountered by winemakers working on its very steep incline. The Sancerre from this vineyard is chalky, rich, and very well-balanced with long-term aging potential.

Clos de Beaujeu was established by the monks of Beaujeu in the Middle Ages. This slope of exceptional Kimmeridgian marl terroir was the only vineyard in Sancerre to produce wine before the arrival of Phylloxera. The domaine is the only one producing Sancerre Rouge from the vineyard, and the wine is marked by fine tannins and a great aging potential.