Domaine Delaporte

SANCERRE

Silex Rouge

2017

Grape variety: Pinot Noir 100%

The Terroir:

40 year vines, planted in 100% flinty soil, they are cultivated sustainably, following traditional methods, in order to give maximum respect to the environment. These soils retard the maturation of the grapes, which allows for a later harvest and healthier grapes. This soil allows us to make a wine that has remarkable keeping potential. Balance and refinement are the underpinnings of the Cuvée Silex. This is another Delaporte vin de prestige, crafted according to tradition.

Winemaking:

• The grapes are hand-picked, sorted on a table and then 100% destemmed.
• Alcoholic fermentation in small stainless-steel vats lasts about twelve days; it is thermo controlled at 25°C (77°F) with daily manual pigeage, or punching down of the cap.
• Malolactic fermentation is carried out entirely in oak barrels that are 1-5 years old.
• The wine is bottled after twelve months of barrel aging without filtration.

Tasting Notes:

A beautiful ruby-crimson color with reflections of black cherry. The aromatics in are intense, with roasted, grilled and toasted notes dominating. On the attack, the wine is clean, with a roundness giving a delicious unctuousness. This is followed by the tannins, already soft and silky throughout. The Cuvée Silex is a full-bodied red Sancerre vin de prestige with character. Its finish shows classic notes of maturity (caramel, fruit compote).

To Accompany the Wine:

To be served at 16°C (61°F), the Cuvée Silex Rouge marries perfectly with red meats and matured cheeses. It will reach its aromatic height in five years, though can certainly be laid down for 5-10 years.