



Domaine Delaporte

LA CÔTE D' AMIGNY 2020



GRAPE VARIETY

Sauvignon Blanc 100 %

TERROIR:

The Côte d'Amigny comes from a small plot located on the famous "Grande Côte" of Chavignol, a superb terroir with very shallow clay-limestone soil resting on the famous Kimmeridgian marls. It is a very old vine planted in the 1950s. This is the first year for this cuvée which will have around 200 bottles.

VINIFICATION:

After reaching maximum maturity, the grapes are harvested by hand and sorted into 12kg boxes. The harvest is introduced in whole, uncrushed bunches into our hydraulic presses (Coquard). The pressing is weak and slow to obtain a clear juice of first quality. This juice is then put into different containers: 50% in new barrels, 25% in Wineglobe and 25% in stoneware. It stays there for around 18 months before being blended and bottled without fining or filtration.

TASTING NOTES:

Golden color. The nose combines white fruits with hazelnut-style dried fruits. The palate is particularly powerful with a lush, exotic and spicy aroma. A classy and integrated woodiness in the rich material, while possessing a good freshness. The persistence is very good and allows you to enjoy this great terroir for a long time.

Sustainable Practicing

Biodynamic Practicing

Vegan
practicing