



Vigneron - Récoltant



## Sancerre Blanc - *Millésia*

*Millésia* : The typicality of the vintage.

<b>Alcoholic degrees :</b>	13% vol
<b>Grape :</b>	100% Sauvignon
<b>Average age of vines:</b>	30 years
<b>Terroir :</b>	limestone « Caillotte »

### **Harvest:**

Vineyard cultivated manually with total respect of the environment ( HVE certified ), without any insecticide or chemical weeding.

Mechanical Harvest.

### **Wine making process:**

Grape selection before a slow and delicate pressing, cold stabilisation to extract the best from the fruits, fermentation at 18°C, ageing on fine lees until bottling.

### **Tasting :**

Light gold robe, aromas of white flowers and citrus fruits, roundness of the palate white fruit flavors with a fine and delicate mineral finish.

### **Service temperature :**

Serve between 10 and 12°C.

### **Guarding time :**

Drink now or within 3 to 5 years.



Earl DOMAINE SERGE LAPORTE - Cidex M71 - CHAVIGNOL - 18300 SANCERRE

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## Sancerre Blanc - cuvée des M.a.g.e.s.

*M.a.g.e.s.* : (Marylise, Alexandre, Guillaume, Elisabeth et Serge)

*Is the acronym and signature of this family cuvée*

<b>Alcoholic degrees :</b>	13,5 % vol
<b>Grape :</b>	100% Sauvignon
<b>Average age of vines:</b>	45 years
<b>Terroir :</b>	Kimméridgian's marl

### Harvest :

Vineyard cultivated manually with total respect of the environment ( HVE certified ), without any insecticide or chemical weeding.

Harvest: by hand

### Wine making process :

Grapes selection before a slow and delicate pressing, fermentation 18°C, then 12 months of ageing on fine lees.

After another 6 months in bottles in our cellars, this vintage will be offered to you.

### Tasting :

Pale gold robe, spring aroma (white flowers, impression of citrus and exotic fruits), on the palate, ripe sweet fruits prolonged by a tangy freshness.

### Service Temperature :

Serve at 10-12°C.

### Guard time:

5-7 years and more depending on vintages.



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## Sancerre Blanc – *La côte des Monts Damnés*

*La Côte des monts Damnés : An exceptional hillside of Sancerre*

<b>Alcoholic degrees :</b>	13.5 % vol
<b>Grape :</b>	100% Sauvignon
<b>Average age of vines:</b>	45 ans
<b>Terroir :</b>	Kimméridgian's Marl
<b>Locality hillside :</b>	Les Monts Damnés

### **Harvest :**

Vineyard cultivated manually with total respect of the environment ( HVE certified), without any insecticide or chemical weeding.

Harvest: by hand

### **Wine making process:**

The grapes are handpicked and selected before a slow and delicate pressing, fermentation at 18°C, followed by a 12 month period where they age in oak barrels.

After another 12 months of ageing in bottles in our cellars, this vintage will be offered to you.

### **Tasting :**

Pale gold robe, aromas of white fruits, elderflower and gooseberry with touches of vanilla.

Roundness of the palate with a clear and persistent mineral finish

### **Service temperature :**

Serve at 10-12°C.

### **Guarding time :**

7 à 10 years and more depending on the vintages



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## Sancerre Rosé - Malice

*Malice : The mischievous tip of a summer afternoon*

<b>Alcoholic degrees :</b>	13.5 % vol
<b>Grape :</b>	100% Pinot Noir
<b>Average age of vines:</b>	15 years
<b>Terroir :</b>	Clay soil

### Harvest :

Vineyard cultivated manually with total respect of the environment ( HVE certified ), without any insecticide or chemical weeding.  
Mechanical harvest

### Wine making process:

Blend: 1/3 blend bleeding and 2/3 pressing.  
This blend gives structure and fruit flavors as well as freshness to our Sancerre rosé.

### Tasting :

Pale pink robe, candied fruits (wild strawberries, citrus fruits) with minerality which procures a lasting taste on the palate.

### Service temperature :

Serve fresh but not iced 9-12°C.

### Guarding time :

Drink now or within 2 years.





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## Sancerre Rouge - Esprit

*Esprit : The traditional spirit of red Sancerre*

**Alcoholic degrees :** 13.5 % vol  
**Grape :** 100% Pinot Noir  
**Average age of vines:** 30 years  
**Terroir :** Clay soil

### Harvest :

Vineyard cultivated manually with total respect of the environment ( HVE certified ), without any insecticide or chemical weeding.

Harvest: by hand

### Vinification :

After 5 days of cold temperature (5°C) to extract the fruit, the fermentation takes 10-days at 25°C.  
Ageing 10 months, 65% in old oak barrels and 35% in stainless steel tanks.

### Tasting :

Ruby color, this wine smells of cherry and spice, smooth and tender palate with a hint of a ripe fruits.

### Service temperature:

12 - 14°C

### Guardind time :

To drink now or within 3-5 years.



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## Sancerre Rouge - 7 mars

*7 Mars : Day of birth of the 8th Generation.*

<b>Alcoholic degrees :</b>	13.5 % vol
<b>Grape :</b>	100% Pinot Noir
<b>Average age of vines:</b>	45 years
<b>Terroir :</b>	Clay soil

### **Harvest :**

Vineyard cultivated manually with total respect of the environment ( HVE certified ), without any insecticide or chemical weeding.

Harvest: by hand

### **Wine making process :**

From our oldest vines. After 5 days of cold extraction (5°C), the grapes stay 15 days at 25°C. Ageing 12 to 15 months in oak barrels (1/3 new and 2/3 2 and 3 years). After 3 to 5 months of ageing in bottles in our cellars, this vintage will be offered on its anniversary date.

### **Tasting :**

Deep ruby robe, note of wood with fine vanilla and black cherry flavors. In mouth, the flavors turn into tender and tasty fruitiness.

**Service temperature :** 14-16°C

**Guarding time:** 7 à 10 ans

