Domaine Delaporte

SANCERRE

Silex 2024



Grape variety : Sauvignon Blanc 100 %

The Terroir :

This white wine comes from Sauvignon Blanc vines that are more than 50 years of age, planted in flint soil "Silex". They are cultivated in **organic agriculture**, in order to respect for the ecosystem and the environment. These soils encourage a slower maturation of the grapes, which allows a later harvest and an improved resistance to disease. This soil produces a wine with remarkable potential for ageing. The Cuvée Silex is a very prestigious wine.

Winemaking :

After the grapes reach their peak maturity in September, they are picked by hand and then sorted into boxes. The grapes are put in whole bunches into the hydraulic press (Coquard) where the pressing is done in a gentle and slow manner in order to obtain a clear juice of the highest quality. This juice is then put in to barrels of 2000 liters. It remains between 8 and 12 months, during which it will undergo fermentation and a period of resting on lees.

Tasting Notes :

Pale gold in colour, the Silex Blanc is an elegant embodiment of sauvignon blanc characteristic of the Sancerre region, with a nose of little white flowers. In the mouth it is silky, round and delicate, with a pleasing richness and complexity on the back palate. It has a good balance between alcohol and acidity levels in the mouth, marked with mellow notes of wood (acacia, well-ripened exotic fruits, with minerals in the background). Balance and refinement are the underpinnings of the Cuvée Silex.

Food Paring:

The Cuvée Silex is better suited to refined dishes, such as:
- Firm-textured saltwater fish with traditional French sauces,
- Coquilles Saint-Jacques,
- Lightly seared foie gras,
- Poultry or veal escalope in cream sauce,
- With various cheeses.