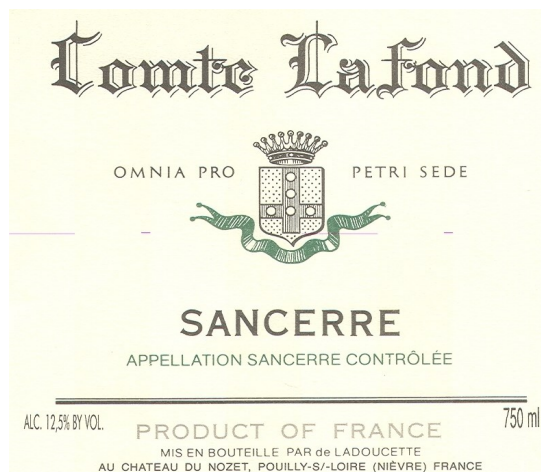


Grand Chai Comte Lafond

Comte Lafond Sancerre Blanc 2017

TASTING NOTES



Colour: Beautiful crystalline dress, pale gold.

Bouquet: The olfactory expression opens immediately on a succession of shades that are constantly renewed. First citrus fruits (orange peel and lemon), then summer fruits (white peach and pear) finally honey notes on a subtle background of peppermint ... An excellent complexity that translates richness and elegance.

Palate : The lively and very frank attack precedes the acidulous roundness of the summer fruits expressed by the nose which are mingled with the refreshing flavors of exotic fruits (lychee, mango). Then, in delicate harmony, the fat and smells of fresh almond and pear are revealed. The finish, based on a stony minerality, is prolonged on notes of very ripe lemon.

FICHE TECHNIQUE

- Grape Variety :** 100% Sauvignon Blanc
- Location :** The vineyards are situated in important villages which fall within the Sancerre appellation, they are Sancerre, Bué, Chadoux, Verdigny, Chavignole, Amigny and Maimbray.
- Soil :** The vineyards are made up of a variety of different soils– les Cotes (chalky clayey), Les Chailloux (silica on a base of limestone), les Caillots (stone and limestone) and flint and silt.
- Pruning :** Simple Guyot style
- Age of the Vines :** 25 to 35 years
- Harvest Date :** From 12th September 2017
- Vinification :** Transportation : The grapes are transported in wagons which have bases that open to allow the grapes to empty uniquely by gravity uniquely by gravity, i.e. without pumps. The wine making chai is made up of three levels. The first level is where the grapes are received and sorted without crushing keeping the grapes from the different parcels separate. The juice then flows (without pumps or screws) simply by gravity to the second level where the pressing with the division of the juice “à la champenoise” takes place. The third level is where the wine clarified using a cooling system to regulate the temperature of the juice with maceration “pulpaire”.
In stainless vats thermostatically regulated to 18°C for 6 to 8 weeks.
- Fermentation :** On lees for 3 to 6 months with regulation agitation. The wine is never placed in wooden barrels in order to preserve the natural aromas of the grapes.
- Blending :** Purely by gravity without pumps after maturing on lees and tasting

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