

# Comte Lafond



## Sancerre Comte Lafond Grand Cuvée Blanc

*This wine is sourced from the villages of Sancerre, Bué, and Chavignol.*

**Varieties:-** 100% Sauvignon Blanc

*harvested from 30-40 year old vines, destemmed and deleafed. They are pressed by three gentle presses, designed to give 80% 'free run juice' (most presses only allow 40% to run off). The selection of the fruit is rigorous, and the wine is made in a similar way to a Champagne prestige cuvée- representing the quintessential assemblage of the best of Sancerre.*

**Vinification:-** *A unique feature of the wines of Comte Lafond is that they only use a very high percentage of free run juice. This juice is squeezed from grapes by gravity alone, no pressure is needed just the sheer weight of the grapes. This process avoids any harshness or stalkiness that can come when skins and pips are crushed during normal pressing methods.*

**Grand Cuvée Sancerre only uses the free-- run juice is used in this wine, which gives it finesse and complexity.**

*After pressing a long, cool fermentation follows in stainless steel to preserve freshness and aroma.*

*Keeping the wine in contact with its lees for nine months, combined with stirring the wine each month for a short period, imparts great flavour and body into the wine*

**no oaking at any stage**

*The final assemblage occurs under the expert eye of Joel André.*

*After blending the wine is stored in glass vats and bottled just prior to shipment to retain all the freshness of the herbaceous Sauvignon Blanc.*

*The bottle's 17<sup>th</sup> century design reflects the heritage of Comte Lafond. The result is the essence of Sancerre and a sublime expression of Sauvignon Blanc.*

***Tasting Note:*** - *A rich golden colour slightly tinged with green. The nose shows the classic aromas of Sancerre: a herbaceous, grassy almost gooseberry smell with plenty of minerally, river pebble nuances. The palate is soft and refined with gentle citrus fruits and lifting acidity. A true classic of a wine, harmoniously balanced with rich complex flavours.*