Maisons Marques & Domaines

de Ladoucette

Ladoucette

Comte Lafond Grande Cuvée Blanc

Touraine, France
Vintage: 2024

Overview

Comte Lafond Grande Cuvée is produced by Baron Patrick de Ladoucette in the Loire Valley on soils that are mainly limestone with some parcels of flint clay. Patrick is sometimes referred to as "The King of the Loire Valley" for his contribution to the worldwide recognition and acclaim of this appellation. Les Deux Tours wines originate from a terroir that is known as the "Valley of the Kings," which is located along the Loire River, the longest waterway in France.

The growing area is the Sancerre Controlled Appellation area, which includes the villages of Bué, Chaudoux, Chavignol and Verdigny. Vines are aged from 25 to 35 years. The soil is a combination of clay, limestone and silica.

Winemaking

The grapes are transported in wagons which have bases that open to allow the grapes to empty uniquely by gravity.

The winery 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 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".

Fermentation in stainless vats temperature-controlled to 64°F for six to eight weeks. On lees for three to six months with regulation agitation. The wine is never placed in wooden barrels in order to preserve the natural aromas of the grapes.

Tasting Notes

A beautiful aromatic intensity developing delicate floral notes (small white flowers, blackcurrants) followed by powerful mineral aromas (pebbles and gun powder). An elegant bouquet, complex and typical of the richness of this great terroir. In the mouth, the attack is round and supple with a slight lovely tangy touch. Intense aromatic notes on a fleshy mineral structure reinforce the complexity. The finish is long and harmonious, full of fruity notes (both exotic and citrus).

Food Pairing

This wine pairs beautifully this wine with shellfish, seafood and goat cheeses.

TECHNICAL INFORMATION

Varietals: 100% Sauvignon Blanc
Soil Composition: A combination of clay, limestone and silica.