

# MAISONS MARQUES & DOMAINES

de Ladoucette



Ladoucette

## Comte Lafond Sancerre Blanc

Sancerre, France

Vintage: 2022

WS	91	WE	91
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### Overview

Baron Patrick de Ladoucette produces this wine. 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".

In stainless vats thermostatically regulated 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

Beautiful crystalline dress, pale gold.

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.

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.

### Food Pairing

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

### TECHNICAL INFORMATION

Varietals: 100% Sauvignon Blanc

Soil Composition: A combination of clay, limestone and silica

Average Vine Age: 30 years