



Laporte



2025

ANNUAL REPORT

True to the tradition of great
vintages ending in "5"

Review of the year 2025

IN THE VINEYARD

WINTER: A WELCOME BREAK

Winter temperatures were close to normal, accompanied by slightly above-average rainfall. Winter rains, following on from an already wet autumn, effectively recharged the soil. These water reserves provided a solid foundation for the vines at the start of the cycle.

SPRING: THE EARLY GROWTH RACE

The spring was very sunny, warm, and dry, accelerating vegetation growth. Bud break was observed as early as April 7, and the phenological stages progressed rapidly. By mid-May, the advance was nearly ten days, making 2025 one of the earliest vintages in the Centre-Loire region. Low pressure from mildew made work in the vineyard easier and brought a sense of calm, with May and June being particularly dry.

SUMMER: SOLAR MATURITY

Early flowering led to more than average *coulure*, particularly on the Sauvignon vines. July was more varied, alternating between hot and cool weather, temporarily slowing down the cycle. Ripening took place under marked summer conditions, with a heatwave in mid-August promoting concentration and maturity. Rainfall at the end of August brought coolness without diluting the balance.

FALL: THE HARVEST OF EXCELLENCE

The culmination of this sunny year was a historically early harvest, continuing the trend of recent sunny vintages (2015, 2018, 2019, 2020, and 2022). It began on September 1 and ended on September 12, under mild weather conditions, and was guided by meticulous monitoring of ripeness plot by plot. This early harvest, combined with the concentration of the juices due to the summer, allowed us to bring in grapes of exceptional quality.



AT THE ESTATE

★ FEBRUARY 2025

We started the year with **Wine Paris** and **La Levée de la Loire** in Angers, opportunities to present our wines to a wide audience of enthusiasts and professionals.

★ MARCH 2025

Prowein provided an opportunity to continue these discussions and introduce these wines to an international audience.

★ APRIL 2025

April 5 and 6 marked the opening of the season at the **wine cellar**. It was a highlight where we were able to welcome our visitors and introduce them to the new vintage.

★ JULY 2025

The estate was able to participate in Vindredis in Sancerre, representing the wines of Saint-Satur.

★ SEPTEMBER 2025

Our "Open Harvest" weekend was punctuated by activities for everyone and tastings of vintage wines.

★ NOVEMBER 2025

We ended the year at the **DiVIN** wine fair in Châtillon-sur-Chalaronne, confirming our strong ties with Laporte wine lovers.



Our wine awards in 2025



LES GRANDMONTAINS

Sancerre rouge 2023 · Flint clays

91pts Wine Enthusiast



LES GRANDMONTAINS

Sancerre rosé 2024 · Flint clays

91pts Wine Enthusiast



LES GARENNES

Sancerre blanc 2023 · Caillottes

92pts Wine Enthusiast **Editor's Choice**

LA TERRE DES ANGES

Sancerre blanc 2024 · Flint

91pts Wine Enthusiast



LE GRAND ROCHOY

Sancerre blanc 2023 · Flint

93pts Wine Spectator **Editor's Choice**



LA COMTESSE

Sancerre blanc 2023 · Kimmeridgian marls

94pts Wine Enthusiast **Editor's Choice**



2025: A vintage of great balance

SIGNATURE OF THE VINTAGE


The first tastings confirm the sunny and harmonious character of the vintage, while preserving the minerality specific to our Saint-Satur flint terroirs.

The 2025 whites are generous and elegant, carried by aromas of peach, pear, citrus, and subtle notes of anise and licorice. Their moderate acidity is perfectly balanced by a natural tension, offering long, clean and precise palates. Aging on fine lees, accompanied by *bâtonnage*, gradually refines the cuvées and enhances the precision of the aromatic persistence.

The reds, meanwhile, display accomplished phenolic maturity and generous fruitiness—strawberry, cherry, raspberry—and a supple structure that will gain depth during aging.

A WORD FROM CÉDRIC BOURGEOIS

"2025 clearly follows in the footsteps of the great vintages ending in 5 in the Sancerre region—2015, 2005, 1995, 1985—renowned for their balance and aging potential. Despite modest yields, the quality is undeniable: a vibrant, rich, and precise vintage."



Highlights at the tasting cellar



SEASON OPENING

The return of spring marked the start of a new season at the wine cellar, which will be open 7 days a week until October.

This was a special moment to welcome our visitors for the first tastings of the 2024 vintage, taken directly from the vats and barrels. This opening set the tone for the

year: a lively cellar, a motivated team, and warm exchanges around our wines.

It was a bright interlude that celebrated the renewal of the vineyard and the desire to share.



« OPEN HARVEST »

At the end of September, the estate inaugurated the first edition of "Vendanges Ouvertes" (Open Harvest): a weekend entirely dedicated to discovery.

Between tastings of old vintages, sensory games, and educational workshops, young and old alike explored the world of Laporte in a new light.

A treasure hunt in the vineyard and wine and Crottin de Chavignol cheese pairings set the tone for these two convivial days.

It was a richly rewarding event at the start of the new season, allowing everyone to feel the energy and promise of the new vintage.

Our wishes for 2025

Dear friends of domaine Laporte,

We would like to express our sincere thanks for your loyalty to our wines and our unique terroirs.

2025 has strengthened our bond with you. Your loyalty has enabled us to maintain the high standards that guide every step of the process, from the vineyard to the cellar.

The 2025 vintage marks a return to favorable conditions. Serene work, clear ripeness, renewed energy in the plots. This momentum carries us into the coming year.

For 2026, we have one simple wish: to continue rigorously and consistently producing wines that are precise and faithful to their origins. You will be the first to witness this.

On behalf of the team, may 2026 bring you many moments shared around our vintages.

With our deepest gratitude,

The domaine Laporte team

