



DOMAINE du Clos du Roc

PINOT NOIR Rosé
Val de Loire

Domaine du Clos du Roc is the former property of the Saint-Satur Abbey, founded in 1450 by the Augustinian monks. Domaine du Clos du Roc has vineyards on the most beautiful soils of Silex in Sancerre and Pouilly-Fumé appellation. It is one of the few remaining domaines of the historical Saint-Satur village in Sancerre.

Our Rosé is produced from our young Pinot Noir vines planted on marls and flint soils. The mildness of the Loire climate allows the Pinot Noir to express its elegant fruitiness and freshness.



Grape-variety : 100% Pinot Noir

Age of the vines : 10 to 15 years



Soil : Marls and Silex (flint)

Yield : 55 to 65 hl/ha

Production surface : 25 ha



Vinification : The grapes are quickly transported to the winery in small size trailers. The grapes are then gently pressed into a pneumatic press. The juices are fermented in stainless steel tanks during 15 to 20 days at a temperature ranging from 14 to 18°C.

Alcohol content : 12,5 %

Total acidity : 4.5 g/l

Residual sugars : 2 < g/



Tasting notes : **Color:** Light pink color
Nose - Palate : Our rosé deliver bright acidity and soft, subtle aromas of raspberries, strawberries. The Pinot Noir produce earthy-but-elegant wines that are cool, crisp, and dry. A perfect wine for daily pleasure!

Serving temperature : 8 to 10 °C.



Food Pairings : Principally light salads, light pasta and rice dishes, raw and lightly cooked shellfish and grilled fish.
A perfect hot weather drinking !

