



DOMAINE

du Clos du Roc

SAUVIGNON BLANC

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.

Elaborated with the strictest rigor, this cuvée confirms that the Loire Sauvignon Blanc remains an international reference for their quality and their elegance.



Grape-variety : 100% Sauvignon

Age of the vines : 10 to 25 years



Soil : Clay and limestone

Yield : 55 to 65 hl/ha

Production surface : 25 ha



Vinification : Hand and machine harvested
Alcoholic fermentation (16-20°C) in stainless steel tanks for 3 weeks. No malolactic fermentation. 6 months ageing on fine lees with weekly batonnage. It is bottled in the spring following the harvest.

Alcohol content : 12,5 %

Total acidity : 4.5 g/l

Residual sugars : 2 < g/



Tasting notes : **Color:** Light golden color
Nose : Subtle elderflower, gooseberry and cat pee notes, with a hint of peach and a little box tree.
Palate : The palate has energy and freshness and harmonious flavours which are brimming with zip and bring a real vibrancy.

Serving temperature : 10 to 12 °C.



Food Pairings : Fried Zucchini Flowers
Fried Calamari, Smoked seafood
Leek and Goat cheese quiche

Ageing potential : 2 - 4 years

