



# DOMAINE du Clos du Roc

MENETOU-SALON *Blanc*  
~ Cuvée Tradition ~

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 area. It is one of the few remaining domaines of the historical Saint-Satur village in Sancerre.

Southwest of Sancerre, the Menetou-Salon appellation only covers 553 hectares (1366 acres). Evidence of vineyards in Menetou-Salon is found in writings from 1063, 1097 and 1100, in which the Lord of Menetou gave properties to various religious orders. The sedimentary limestone soil in this appellation dates to the upper Jurassic period.



Grape-variety : 100% Sauvignon

Age of the vines : 15 to 20 years



Soil : Clay and limestone

Yield : 55 to 65 hl/ha

Production surface : 2 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/l



Tasting notes : **Color :** Light golden color  
**Nose :** A chic nose fuses honeyed peach and perfumed citrus with satisfyingly smoky mineral crunch.  
**Palate :** The palate is succulent and clean, with gusts of fresh grapefruit lifting this richly textural sauvignon. Restrained, with a long and balanced finish. Attractive and enticing.

Serving temperature : 10 to 12 °C.



Food Pairings : Roasted Sea Bass with Lemon and Rosemary, Lemon Chicken

Ageing potential : 2 - 5 years

