



DOMAINE du Clos du Roc

POUILLY-FUMÉ

~ Cuvée Antique ~

Domaine du Clos du Roc is the former property of Saint-Satur Abbey, founded in the 12th century by the Augustinian monks. Our parcels are located on the most beautiful soils on the Pouilly-Fumé appellation.

This cuvée comes from our oldest parcel "Champ Gordé", located on the best hills of Boisgibault, facing the Loire river. A terroir Pouilly-Fumé, intense and with great a finesse! Perfect to enjoy during beautiful occasions.



Grape-variety : 100% Sauvignon

Age of the vines : 15 to 25 years



Soil : Flint

Yield : 55 to 65 hl/ha

Production surface : 4 ha



Vinification : The grapes are quickly transported to the winery to minimize skin contact before gentle pressing into a pneumatic press. The grape juices are fermented traditionally in stainless steel tanks during 7 to 15 days.



Alcohol content : 12,5 %

Total acidity : 7.5 g/l H₂T

Residual sugars : 2 < g/l

Tasting notes : **Color:** Yellow-green pale color
Nose : A perfumed nose of white flowers, white peach, orange.
Palate : Right and crunchy flavours on the palate match well with the tingling acidity and the attractive touch of bitterness in the finish, lending to a long length.

Serving temperature : 8 to 10 °C.



Food Pairings : Smoked seafood, Grilled Dover Sole, Asian food, Leek and Goat cheese quiche

Ageing potential : 5 - 10 years

