



DOMAINE du Clos du Roc

POUILLY-FUMÉ
~ 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.

Thanks to Benedictine monks, wine growing in Pouilly dates to the 5th century. Sauvignon Blanc expresses all its freshness and its inimitable "gunflint" aroma typical of the exceptional Pouilly terroirs.



Grape-variety : 100% Sauvignon

Age of the vines : 15 to 20 years



Soil : Flint

Yield : 55 to 65 hl/ha

Production surface : 5 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 lovely bouquet that focuses on fruit of ripe melon, apples and lively grapefruit, followed by a touch of fresh foliage and green herbal notes.
Palate : Clean and very precise in the mouth with lots of juicy citrus, hints of spiced grapefruit zest and that typical mineral spine of gunflint.

Serving temperature : 10 to 12 °C.



Food Pairings : Lemon-herbed chicken, grilled fish with mango salsa, caprese salad

Ageing potential : 2 - 5 years

