



# DOMAINE du Clos du Roc

Quincy  
~ 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.

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Sourced from a careful selection of beautiful parcels in the village of Brinay, Sauvignon Blanc here shows the unique characteristics from the gravel and sandy soil.



Grape-variety : 100% Sauvignon Blanc

Age of the vines : 10 to 20 years



Soil : Gravels, sand and clay

Yield : 55 to 65 hl/ha

Production surface : 10 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 & Palate :** An airy wine with hawthorn aroma and little peppery note, revealing the quintessence of the Quincy terroir ! Enjoy this savory Sauvignon Blanc !

Serving temperature : 10 to 12 °C.



Food Pairings : Our Quincy is superb in traditional pairings such as seafood, shellfish or grilled fish, but also with a mint and goat's cheese omelette

Ageing potential : 2 - 4 years

