



DOMAINE

du Clos du Roc

SANCERRE *Rosé*
~ 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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Sancerre vineyards stretches on magnificent hills overlooking the Loire river, well oriented, exposed and protected, whose limestone and siliceous soils contribute to the marvelous quality of the wines.



Grape-variety : 100% Pinot Noir

Age of the vines : 10 to 25 years



Soil : Clay and limestone

Yield : 55 to 65 hl/ha

Production surface : 1,5 ha



Vinification : The grapes are quickly transported to the winery in small size trailers. The pink color is extracted via a short maceration (6-12hrs). The grapes are then gently pressed into a pneumatic press. The juices are fermented in stainless steel tanks during 15 to 20 days at a temperature ranging from 14 to 18°C.

Alcohol content : 12,5 %



Total acidity : 4.5 g/l

Residual sugars : 2 < g/

Tasting notes : **Color** : Light salmon-pink
Nose : A clean nose with summer fruits and redcurrant.
Palate : The light palate is full of peach, cranberry and raspberry, with great length.

Serving temperature : 10 to 12 °C.



Food Pairings : Melon, fried fish,
Niçoise salad, seafood
Strawberry Slab Pie

Ageing potential : 1 - 3 years

