



DOMAINE du Clos du Roc

TOURAINE
Sauvignon 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.

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The Touraine Sauvignon Blanc appellation produces very intense, fruity and aromatic profile. Produced from a selection of our best blocks, our Touraine grapes have patiently matured on the Clay and limestone soils, overlooking the Cher Valley.



Grape-variety : 100% Sauvignon Blanc

Age of the vines : 10 to 20 years



Soil : Clay and limestone

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 : Fresh exotic fruits notes (pineapple, orange) mixed with floral notes (lilac, violet).

Palate : Fresh and intense the palate bring creamy gooseberry and passion fruits with a supple texture lifted by the gooseberry-infused acidity.

Serving temperature : 10 to 12 °C.



Food Pairings : Poached Salmon with Sorel Sauce
Seafood Risotto, Crottin de Chavignol (goat's cheese)

Ageing potential : 2 - 5 years

