



DOMAINE du Clos du Roc

TOURAINE - *Vielles Vignes*
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.

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



Grape-variety : 100% Sauvignon

Age of the vines : 35 to 60 years



Soil : Clay and limestone

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/



Tasting notes : **Color:** Light golden color
Nose : A subtle nose of candied fruits, rose, mango and subtle citrus notes.
Palate : A fresh, elegant palate full of white peach, pear and apple with a lovely zip. Lightly fumé, with a delicious long finish.

Serving temperature : 10 to 12 °C.



Food Pairings : Asparagus with a mousseline sauce, Sushi, Spinach salad with lardon, goat's cheese and figs

Ageing potential : 3 - 8 years

