



# DOMAINE

## du Clos du Roc

# SAUVIGNON BLANC

*Vin de France*

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.

Elaborated with the strictest quality-standards, this cuvée confirms that the French Sauvignon Blanc remains an international reference for their quality and their elegance.



Grape-variety : 100% Sauvignon

Age of the vines : 10 to 25 years



Soil : Clay and limestone

Yield : 55 to 65 hl/ha

Production surface : 30 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 nose of white currant with yellow plum and citrus notes.  
**Palate :** The palate is full of juicy fruit flavours and a long finish.

Serving temperature : 10 to 12 °C.



Food Pairings : Goat Cheese Raviolis with herbed tomato sauce. Sauteed Pork Chop, Chicken Paillard with herbs of Provence

Ageing potential : 2 - 4 years

