








# DOMAINE

## du Clos du Roc

PINOT NOIR  
*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.

The Pinot Noir has a delicate color and structure. It finds its terroirs of predilection on the French soils, to express its delicacy and its elegance.

	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 :	45 ha
	Vinification :	The grapes are gently picked then stored into vats. Cold-soaked maceration is done for a week before the fermentation starts. The alcoholic fermentation last for about 7 days after. The malolactic fermentation takes places in the spring following the harvest.
	Alcohol content :	13 %
	Total acidity :	4.5 g/l
	Residual sugars :	2< g/
	Tasting notes :	<b>Color:</b> Young garnet <b>Nose :</b> The scents of sweet strawberry fruit, dried honey and hints of pepper overlay subtle red fruits. <b>Palate :</b> Cranberry and redcurrant flavours on the palate. A delicate wine with real finesse.
	Serving temperature :	17 to 18 °C.
	Food Pairings :	Barbecued pork and skewers with bacon wrap, Charcuterie Beef Bourguignon
	Ageing potential :	3 - 4 years

