



DOMAINE du Clos du Roc

Roc de l'Abbaye SANCERRE *Blanc* ~ Cuvée Terroir ~

Domaine du Clos du Roc has vineyards on the most thought after Silex Soils of the Sancerre appellation, the Domaine is therefore the specialist of this exceptional terroir.

Formed at the Cretaceous period more than 113 million years ago, the Flint (Silex) soils have the capacity to accumulate and then reflect the heat and especially to transmit to the wine its particular bouquet. This soil communicate to the vines a very great quality, the wines have a long lasting acidity, intense, with a very beautiful minerality. It is through this pallet of nuances that we wish to make you discover our "cuvée terroir", 100% flint.



Grape-variety : 100% Sauvignon

Age of the vines : 15 to 45 years



Soil : Flint (Silex)

Yield : 55 to 65 hl/ha

Production surface : 3,7 ha



Vinification : The grapes are quickly transported to the winery to minimize skin contact before gentle pressing into a pneumatic press. The grape juices are fermented traditionally in stainless steel tanks during 7 to 15 days.

Alcohol content : 12,5 %

Total acidity : 7.5 g/l H₂T

Residual sugars : 2 < g/l



Tasting notes :
Color: Bright green gold color
Nose : A fine citrus-infused nose with mineral notes.
Palate : Supple at first, the palate is full and lively. A typical flint soil Sancerre.

Serving temperature : 8 to 10 °C.



Food Pairings : Oysters, Grilled Prawns, Chargrilled asparagus with mushrooms, Asparagus risotto

Ageing potential : 10 - 15 years

