



DOMAINE du Clos du Roc

SANCERRE *Blanc*
~ Cuvée Antique ~

Domaine du Clos du Roc is the former property of Saint-Satur Abbey, founded in the 12th century by the Augustinian monks. Our parcels are located on the most thought after flint (Silex) soils on the Sancerre appellation.

This cuvée comes from our oldest block located in the « Beltins », on the best slopes of Menétréol-sous-Sancerre village. Growned on Silex soils, this classic cuvée, illustrates perfectly the terroir characteristics.



Grape-variety : 100% Sauvignon

Age of the vines : 15 to 25 years



Soil : Flint (Silex)

Yield : 55 to 65 hl/ha

Production surface : 5 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 : **Colour:** Silver yellow color
Nose : A fine citrus-infused nose with mineral notes.

Palate : The palate is rich and elegant, with yellow plum flavours predominating, and a real mineral backbone matching the ripe fruit and leading to a long length. A real terroir Sancerre wine.

Serving temperature : 8 to 10 °C.



Food Pairings : Oysters, Veal sweetbreads with capers, Grilled Salmon with Chanterelle Mushrooms

Ageing potential : 5 - 10 years

