



DOMAINE du Clos du Roc

SANCERRE *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.

Sancerre vineyards stretches on magnificent hills overlooking the Loire river, well oriented, exposed and protected, whose limestone and siliceous soils contribute to the marvelous quality of the wines.



Grape-variety : 100% Sauvignon

Age of the vines : 15 to 25 years



Soil : Flint

Yield : 55 to 65 hl/ha

Production surface : 4 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/l



Tasting notes : **Color:** Golden green
Nose : The nose opens up to notes of wild flowers backed by subtle citrus fruit.
Palate : Expressive attack on the palate exuding exotic fruit with refreshing exuberance and delicate balance. Classic Sancerre grown on the famous Silex (Flint soils).

Serving temperature : 10 to 12 °C.



Food Pairings : Makes an ideal companion for Mediterranean and Asian cuisine.

Ageing potential : 2 - 5 years

