



DOMAINE du Clos du Roc

SANCERRE *Rouge*
~ 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% Pinot Noir

Age of the vines : 20 to 45 years



Soil : Flint

Yield : 55 to 65 hl/ha

Production surface : 2 ha



Vinification :

The grapes are machine-picked before their storage 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 :

Color : Red cherry color

Nose : The scents of sweet strawberry fruit, dried honey and hints of pepper overlay subtle red fruits.

Palate : Good mouthfilling fruit flavours of cherries and plums with a savoury chestnut mushroom layer make this an attractive wine.

Serving temperature : 17 to 18 °C.



Food Pairings :

Barbecued pork and skewers with bacon wrap, Charcuterie
Beef Bourguignon

Ageing potential : 3 - 6 years

