

Domaine Roc de l'Abbaye

POUILLY-FUMÉ 2023

Domaine Roc de l'Abbaye, owned and operated by the Mollet family, is located in Saint-Satur, a village in the heart of Sancerre with winegrowing origins dating back to the 11th century. Saint-Satur is famous for its ancient Abbey and its Silex (flint) terroir on the hillsides bordering the Loire river. Silex is a coveted soil type, found in only 15% of the vineyards in Sancerre, that produces wines with amazing minerality, acidity and precision with trademark smoky notes.

This wine is a blend of 4 parcels in the villages of Boisgibault and Tracy-sur-Loire from the 15 acres owned and farmed by the Mollet family for over 300 years. Prior to harvest, Florian Mollet tastes the fruit to ensure the most rigorous selection possible. Careful temperature control during vinification preserves grape phenolics. With its silky texture and compelling freshness, minerality and citrus character, this Pouilly-Fumé is an authentic expression of the terroirs of this appellation.

VINTAGE NOTES

Ideal conditions through July, allowed for optimal vine growth and uniform cluster development. An early September heat wave required strategic harvest decisions. Ultimately 2023 delivered grapes of exceptional quality, making vinification easy and providing finished wines with exquisite fruitiness paired with elegant freshness and distinct flint character.

TECHNICAL DETAILS

Appellation: Pouilly-Fumé AOC Composition: 100% Sauvignon Blanc

Vineyards: 4 estate parcels in Boisgibault & Tracy-sur-Loire close to the Loire River

Soil: Kimmerigian marls - clay, sand, loam

Vine Age: 15 to 25 years

Maturation: 6 months aging on lees with frequent stirrings to conserve aromatic freshness and impart a smooth structure; no malolactic conversion; unoaked

Alcohol: 13% Pack: 12/750ML

TASTING NOTES

Compelling bouquet of melon, apples and grapefruit; fresh and precise in the mouth with juicy citrus and the typical mineral spine. Enjoy with soft cheeses, shellfish, lobster bisque, grilled sea bass and spicy Japanese or Thai dishes.



