



Domaine Roc de l'Abbaye

SANCERRE BLANC 2024

Domaine Roc de l'Abbaye, owned and operated by the Mollet family, is 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 Sancerre Blanc is a benchmark of Silex (flint) terroir and is sourced from parcels located around the villages of Saint-Satur, Sancerre, Bannay, Ménétréol and Thauvenay. Florian Mollet is very selective of the bunches during harvest and carefully maintains cooler temperatures during vinification to preserve and highlight the freshness and salinity in the finished wine.

VINTAGE NOTES

Winter 2024 was unusually warm and wet, prompting record-early vine growth. Summer rain and storms caused high disease pressure and up to 33% crop loss. Cool, sunny weather in September aided ripening, and the September 26–October 5 harvest yielded grapes of outstanding quality, promising wines of freshness, minerality, and elegance.

TECHNICAL DETAILS

Appellation: Sancerre AOC

Composition: 100% Sauvignon Blanc

Vineyards: 9 south-facing parcels from the estates 24 acres of vineyards in the villages of Saint-Satur, Sancerre, Bannay, Ménétréol and Thauvenay

Soil: Silex (flint)

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

This intense cuvée offers abundant citrus, floral and flint aromas complemented by elegant acidity. Pair with goat cheese, seafood, fresh salads and grilled chicken.

