



Domaine Roc de l'Abbaye

SANCERRE ROUGE 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.

The Sancerre Rouge is an excellent alliance of Pinot Noir and Silex (flint) terroir. It brilliantly reflects the subtle nuances of Pinot Noir and fine minerality with delicate aromas of berries and subtle flint. Florian Mollet uses green harvesting to limit yields and concentrate aromatic character. The clusters are fully de-stemmed before one week of maceration. Cap punching and pump overs ensure a careful development of structure.

TECHNICAL DETAILS

Appellation: Sancerre AOC

Composition: 100% Pinot Noir

Vineyards: 4 estate parcels located around the villages of Saint-Satur and Sancerre

Soil: Silex (flint)

Vine Age: 20 to 45 years

Vintage: Ideal conditions through July, allowed for optimal vine growth and 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.

Maturation: 20% aged 8 months in oak barrels from the Bertranges forest

Alcohol: 13%

Pack: 12/750ML

TASTING NOTES

Delicate aromas of raspberry, blackcurrant and morello cherries lead to a smooth palate with flavors of red fruits, subtle spice and savory mushroom, all supported by elegant minerality. Enjoy with grilled chicken, pork or mushrooms, casseroles or charcuterie.

