



## Domaine Roc de l'Abbaye



### SAUVIGNON BLANC VAL DE LOIRE 2025

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.

Florian selected the Oisly vineyards close to the Cher River to ensure freshness and intense aromatics in this Loire Sauvignon Blanc. These grapes receive the same rigorous selection, vinification and maturation as the ones from Sancerre and Pouilly-Fumé.

### TECHNICAL DETAILS

Appellation: IGP Loire

Composition: 100% Sauvignon Blanc

Vineyards: Oisly, in the heart of Touraine region, close to the Cher River

Soil: Clay, limestone, Silex (flint)

Vine Age: 10 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 vibrant wine is fresh with white fruits, pear and apricot and finishes with trademark minerality and balanced acidity. Pairs well with many foods including gazpacho, grilled vegetables, sushi, quiche and light pasta dishes.