



Domaine Roc de l'Abbaye

POUILLY-FUMÉ 2022

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

Following on from 2021, which was cooler than 2020, the 2022 vintage gave wines with extraordinary potential and exceptional balance between freshness and structure.

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

