



Domaine Roc de l'Abbaye



LE ROC SANCERRE BLANC 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 exceptional "Grand Cru" Sancerre Blanc is sourced from a singular parcel located in the middle of a south-facing hillside, an optimal location that delivers elegance, balance and tension – a dynamic wine. Florian Mollet employs slow and gentle pressing before fermenting the juice at cool temperatures to maintain aromatic intensity.

VINTAGE NOTES

In 2023, 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, freshness and distinct flint character.

TECHNICAL DETAILS

Appellation: Sancerre AOC

Composition: 100% Sauvignon Blanc

Vineyards: Clos du Roc monopole on a south-facing hillside above the winery and cellars in Saint-Satur

Soil: pink, black and grey Silex (flint)

Vine Age: 40 years

Maturation: 8 months on lees in Burgundian barrels from the Tronçais forest with frequent stirrings to conserve aromatic freshness and impart an elegant structure

Alcohol: 13%

Pack: 6/750ML

TASTING NOTES

A subtle blend of Earl Grey tea, smoke and citrus compels the first sip, which offers intense stone fruit, chiseled minerality and a lingering finish. Enjoy with goat-milk cheeses, seafood, dishes with citrus and butter sauce, roasted vegetables, spicy cuisine and salads.