



Domaine Roc de l'Abbaye

SANCERRE ROSÉ 2025

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.

Florian Mollet crafts this Sancerre Rosé via direct pressing to achieve an elegant, fresh, fruity wine with pale color while maintaining body and structure. He uses a short maceration, between 6-12 hours, before gently pressing the grapes and fermenting the juice in stainless steel tanks at cool temperatures over 15 to 20 days.

VINTAGE NOTES

2025 will be remembered not for its extremes, but for its harmony. Winter rain replenished soil and an absence of severe weather (frost, heat waves, etc.) gave a consistent growing season and harvest. A welcome respite after 2024, 2025 was a year where nature, restraint and precision converged to produce wines of luminous purity, depth and enduring character.

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: 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

Fresh rose, apricot and raspberry lead to a balanced palate featuring wild strawberry, cherry and white peaches. This versatile wine is enjoyable on its own or with grilled seafood, vegetables and meats, salads, picnic foods and appetizers.

