



Domaine Roc de l'Abbaye



L'ANTIQUE SANCERRE BLANC 2024

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 old vine Sancerre Blanc is grown in two south-facing Ménétréol plots planted on old rootstocks in white and black flint, which produces a powerful, ageworthy wine. Florian Mollet employs slow and gentle pressing before fermenting the juice at cool temperatures to maintain aromatic intensity.

VINTAGE NOTES

Winter 2024 was unusually warm and wet, prompting record-early vine growth. Summer rain and storms caused high disease pressure and up to 33% crop loss. Cool, sunny weather in September aided ripening, and the September 26–October 5 harvest yielded grapes of outstanding quality, promising wines of freshness, minerality, and elegance.

TECHNICAL DETAILS

Appellation: Sancerre AOC

Composition: 100% Sauvignon Blanc

Vineyards: 2 old vine parcels in Les Beltins on the best hillsides of Sancerre

Soil: Silex (flint)

Vine Age: 35 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 compelling nose of exotic citrus, fresh flowers and spices lead to a powerful and rich palate with enticing salinity and a racy finish. Pair with creamy and herbed cheeses, grilled seafood or poultry, roasted vegetables and flatbreads.