



Domaine Roc de l'Abbaye



L'ANTIQUE 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 old vine Pouilly-Fumé is sourced from two south-facing Kimmeridgian marl estate parcels in Boisgibault, which was part of the original Mollet family estate 300 years ago. Florian Mollet employs slow and gentle pressing before fermenting the juice at cool temperatures to maintain aromatic intensity.

TECHNICAL DETAILS

Appellation: Pouilly-Fumé AOC

Composition: 100% Sauvignon Blanc

Vineyards: 2 Kimmeridgian marl estate parcels in Boisgibault located in Champ Gorge, one of the finest hillsides in Tracy-sur-Loire

Soil: Kimmeridgian marls

Vine Age: 30 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

Enticing pear, apple, white flower and almond lead to an abundant, exotic palate of tropical fruit and subtle peppery spices. Enjoy with goat cheeses, seafood, Asian cuisine and dishes with cream sauces.