



Domaine Roc de l'Abbaye



L'ANTIQUE SANCERRE BLANC 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 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.

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.