



Domaine Roc de l'Abbaye



LE ROC 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 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.

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.