



FLORIAN MOLLET - LE ROQUE ROSÉ 2018



HISTORY

Domaine du Clos du Roc is the former property of the Saint-Satur Abbey, founded in 1450 by the Augustinian monks. Domaine du Clos du Roc has vineyards on the most beautiful soils of Silex in Sancerre and Pouilly-Fumé area. It is one of the few remaining domaines of the historical Saint-Satur village in Sancerre.

REGION

IGP Val de Loire Pinot Noir

VARIETAL

100% Pinot Noir

VINEYARDS

Made from 100% Pinot Noir vines aged 10 to 15 years old, the vineyard grows on a soil subtly balanced between layers of clay and layers of rocky sand. The Pinot Noir flourishes in the mild Loire climate, necessary to the grape's maturity.

WINEMAKER

Florian Mollet

WINEMAKING

In order to keep the aromatic potential of the grapes, the harvest is done early in the morning when the temperatures are at the lowest. Pressing is done at a low pressure to get the lightest pink color, as an invitation to delicacies. Fermentation takes place during Autumn to preserve its delicate colour. It is bottled the winter following the harvest.

VINTAGE

2018 was again an unusual vintage in the Loire Valley with 2 seasons with 2 opposite weathers: rainy and warm in March, April, May and mid-June. Hot and dry from mid-June to the end of October. The down side of this incessant rain was materialized by the development of the powdery mildew in all our appellations. Managing the powdery mildew was extremely challenging task, having to spray more than usual during this period. The upside of the constant rain was the creation of good water reserves. During June, despite the rain and thanks to some mild temperature, the flowering and fruit set happened early (10 June). Our spring was followed by a dry period of more than 4 months that lasted till the beginning of November. Our summer was 'hot' and 'autumn' unusually warm. Thanks to the large reserves of water, the vines stood well with the heat. The aromatic maturity and the sugar-acidity balance was reached in early September as expected. We started the harvest on the 5th of September and finished them three weeks later.

TASTING NOTES

Elaborated in a dry style, its light pink colour is an invitation to discovery. Our Pinot Noir rosé is refined with a real personality. The nose is elegant, with notes of blueberry and red fruits. The palate is tasty, filled with raspberry and strawberry aromas.

TECHNICAL INFORMATION

pH: 3.34
Total Acidity: 3.5 g/l
Residual Sugar: 2.6 g/l
Alcohol: 12%
Case Production: 3,500 cases