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## FLORIAN MOLLET - POUILLY FUMÉ 2018

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### 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

AOP Sancerre, Loire Valley, France

### VARIETAL

100% Sauvignon Blanc

### VINEYARDS

Thanks to Benedictine monks, wine growing in Pouilly dates to the 5th century. Sauvignon Blanc expresses all its freshness and its inimitable “gunflint” aroma typical of the exceptional Pouilly terroirs.

### WINEMAKER

Florian Mollet

### WINEMAKING

Hand and machine harvested Alcoholic fermentation (16-20°C) in stainless steel tanks for 3 weeks. No malolactic fermentation. 6 months ageing on fine lees with weekly batonnage. It is bottled in the spring 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

Light golden color. A lovely bouquet that focuses on fruit of ripe melon, apples and lively grapefruit, followed by a touch of fresh foliage and green herbal notes. Clean and very precise in the mouth with lots of juicy citrus, hints of spiced grapefruit zest and that typical mineral spine of gunflint.

### TECHNICAL INFORMATION

pH: 3.17

Total Acidity: 3.98

Residual Sugar: 1.38

Alcohol: 13%

Production: 4,000 cases