



FLORIAN MOLLET - ROC DE L'ABBAYE SANCERRE BLANC 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

AOP Sancerre, Loire Valley, France

VARIETAL

100% Sauvignon Blanc

VINEYARDS

Formed at the Cretaceous period more than 113 million years ago, the Flint (Silex) soils have the capacity to accumulate and then reflect the heat and especially to transmit to the wine its particular bouquet. This soil communicate to the vines a very great quality, the wines have a long lasting acidity, intense, with a very beautiful minerality. It is through this pallet of nuances that we wish to make you discover our "cuvée terroir", 100% flint.

WINEMAKER

Florian Mollet

WINEMAKING

The grapes are quickly transported to the winery to minimize skin contact before gentle pressing into a pneumatic press. The grape juices are fermented traditionally in stainless steel tanks during 7 to 15 days.

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

Bright green gold color. A fine citrus-infused nose with mineral notes. Supple at first, the palate is full and lively. A typical flint soil Sancerre.

TECHNICAL INFORMATION

pH: 3.19

Total Acidity: 4.38 g/l

Residual Sugar: 3.58 g/l

Alcohol: 12.5%

Case Production: 1,000 cases