

Grapes
100% Sauvignon Blanc

Region/Appellation
Sancerre

Alcohol by volume
13.00%

Residual Sugar
0.55 g/l

pH
3.4

Total Acidity
5.54 g/l

Drinking Window
2023 - 2030

Tasting Guide

1	2	3	4	5	6	7	8
Dry							Sweet

Tasting note printed
26/04/2024

Sancerre Les Vignes du Rocher 2019

Winemaker Notes

This expressive wine has a powerful nose of exotic passion fruit, with hints of gunflint. The palate is aromatic with a lovely refreshing length.

Vineyard

The vines are grown on flint based soils on slopes facing South/South East. The vines then enjoy optimal exposure to the sun. All vineyard processes are carried out in an environmental manner, adapted for each terroir.

Winemaking

The grapes are first sorted and de-stemmed, before the juice undergoes cold static settling. Fermentation takes place in temperature controlled stainless steel tanks at low temperatures.

Vintage

The 2019 was overall a good vintage in Central Loire, despite the frost episodes in early spring. The summer was very hot, with the heat stress impacting the overall yields but the remaining fruit quality was outstanding, yielding balanced and harmonious wines.

Food match

Grilled and Roasted White Meats

Perfect with fish, seafood or with mature goat's cheese such as Crottin de Chavignol.

