

Grapes 100% Sauvignon Blanc

Region/Appellation Sancerre

Alcohol by volume 14%

Residual Sugar less than 2 g/l

pH 3.2-3.4

Total Acidity 4.7-5.4 g/l

Drinking Window 2025 - 2028



Tasting note printed 01/08/2025

Sancerre Les Vignes du Rocher 2022 6x75cl

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

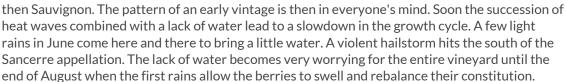
The vines are grown on flint based soils on slopes facing South/South East. The vines then enjoy optimal exposure to the sun. All vineyard processes are carried out in an environmental manner, adapted for each terroir.

Winemaking

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

Vintage

A rather mild winter with a few light frosts augured for an early bud break. Fortunately, it took place just after the first week of April when black frosts had severely hit the vineyard. Favored by mild temperatures in May and water reserves, there was then a rapid growth of the branches requiring increased work in the vineyard. The first wave of heat sets in at the end of May, giving way to the flowering of Pinot and



Food match

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

