

**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 Guide**



**Tasting note printed**

20/04/2025

# 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 then Sauvignon. The pattern of an early vintage is then in everyone's mind. Soon the succession of heat waves combined with a lack of water lead to a slowdown in the growth cycle. A few light rains in June come here and there to bring a little water. A violent hailstorm hits the south of the Sancerre appellation. The lack of water becomes very worrying for the entire vineyard until the end of August when the first rains allow the berries to swell and rebalance their constitution.

## Food match

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

