

Sancerre Les Vignes du Rocher 2023 6x75cl

Grapes
100% Sauvignon Blanc

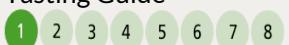
Region/Appellation
Sancerre

Alcohol by volume
13%

Residual Sugar
less than 1 g/l

pH
3.35

Total Acidity
5 g/l

Tasting Guide

 1 2 3 4 5 6 7 8
 Dry Medium Sweet

Tasting note printed
08/02/2026

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 winter was quite contrasting, rather cold and humid at first, then milder and drier from February onwards. Despite these pretty early spring conditions, budburst occurred around mid-April, which is in line with the average of recent years. A mild and humid climate then favored rapid growth of the vines, but also an increase of the pressure of cryptogamic diseases, which had to be monitored with great vigilance until the end of June. The presence of numerous bunches augured an excellent harvest potential, confirmed with a flowering that went well. The weather was then rather favorable throughout the summer, with a few episodes of moderately intense heat and a little rain (just what was needed!). The harvest was being prepared quietly when an episode of very hot weather rushed things up somewhat. Maturities progressed dramatically in just a few days. The harvest began on September 13, first at a fairly high pace then more slowly, thanks to the favorable weather conditions which persisted until the end of the month. In the end, the 2023 vintage reveals a nice quality potential. If the wines do not reach the concentration of sunnier vintages such as 2020 or 2022, they present a lot of finesse, elegance and complexity, with alcohol contents that return to the norm.

Food match

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

