

Grapes

100% Sauvignon Blanc

Region/Appellation

Sancerre

Alcohol by volume

14.00%

Residual Sugar

less than 2 g/l

pH

3.2-3.4

Total Acidity

4.7-5.4 g/l

Drinking Window

2024 - 2028

Tasting Guide



Tasting note printed

22/07/2024

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.

Food match

Grilled and Roasted White Meats

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

