

Domaine Roc de l'Abbaye `Tradition`,
Sauvignon Blanc IGP Val de Loire 2024
Loire, France



Grape Varieties	100% Sauvignon Blanc
Winemaker	Damien Laurent
Closure	Diam
ABV	12%
Bottle Sizes	75cl

PRODUCER

Located on the eastern side of Sancerre, Domaine Roc de l'Abbaye is one of few estates in the appellation to be planted entirely on flint soils. This soil, known as 'silex', represents just 15% of the Sancerre appellation and is coveted for its geological make-up, which produces wines with expressive gunflint aromas and a taut character. The history of the estate began in 15th century when the nearby Abbey identified four hectares of silex soil and named it Domaine du Clos du Roc. These four hectares became part of the domaine in 1973 through the marriage of Jean-Paul Mollet and Rosie-Marie Maudry, who combined their family estates to create Domaine Roc de L'Abbaye. Their son, Florian, is now responsible for the management of the 17.5-hectare estate, which includes 11.5 hectares in Sancerre, made up of twelve parcels that sit on silex soils, and six hectares in Pouilly-Fumé. Florian's winemaking experience in Australia and South Africa, combined with the knowledge of silex he has acquired from his parents, ensures his family's legacy continues to thrive.

VINEYARDS

The grapes comes from a selection of 10 - 25 year-old vines across an area of 25 hectares. The vines sit on clay and limestone soils, overlooking the Cher Valley. This soil combination is able to retain water in warm and dry vintages and helps to produce grapes with good acidity, freshness and fruit expression.

VINTAGE

The 2024 vintage will be remembered as an incredibly challenging one. The year started with frosts that resulted in harmful effects from downy mildew and a loss in yields. There was not much improvement in the weather and in July a small hailstorm caused further losses. Overall this was a very complicated vintage with numerous challenges, but despite the low yields the resulting fruit was of great quality.

VINIFICATION

The grapes were harvested both by hand and machine, depending on the parcel. The grapes were then gently pressed and underwent alcoholic fermentation at 16-19°C in stainless steel for three weeks to retain the fresh, mineral character. The wine was then kept on fine lees for three months with weekly batonnage for additional freshness and texture on the palate. The wine was then bottled in the spring following the harvest.

TASTING NOTES

This wine is pale gold with some green reflections. The nose shows expressive aromas of white flowers opening up with citrus zest, grapefruit and white pepper. The palate is fresh with good acidity supporting flavours of white peach.