

Domaine Roc de l'Abbaye `Tradition`,  
`Tradition` Sancerre 2024  
Sancerre, Loire, France



|                 |                             |
|-----------------|-----------------------------|
| Grape Varieties | <b>100% Sauvignon Blanc</b> |
| Winemaker       | <b>Florian Mollet</b>       |
| Closure         | <b>Diam</b>                 |
| ABV             | <b>13%</b>                  |
| Residual Sugar  | <b>0.34g/L</b>              |
| Acidity         | <b>5.29g/L</b>              |
| Wine pH         | <b>3.32</b>                 |
| Bottle Sizes    | <b>75cl</b>                 |

## 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 Tradition Sancerre is sourced from a selection of 15- to 25-year-old vines from 4 hectares of the Domaine's silex (flint) vineyards, which represent the benchmark of the estate. The unique silex soils lend the wine its unique flint-like mineral character. The vineyards achieved sustainable certification in April 2022 and are meticulously managed.

## VINTAGE

The 2024 vintage got off to one of the earliest starts ever, with temperatures in February and March 1.5°C above average. This led to an early budburst, causing worries over potential frost, but the relatively warm spring meant there were few frost-fighting nights. June and July saw the highest recorded rainfall in the past 10 years, but it did not come all at once. Every few days, just as things were beginning to look up, it would rain again. August provided a break in the wet weather, but mildew had long established itself and losses were devastating.

## VINIFICATION

Before reaching the winery, the grapes are carefully selected in the winery. After arriving they undergo eight days of cold soaking before being gently pressed. Fermentation took place in stainless steel tanks at controlled temperatures of 16-18°C to retain the fresh, mineral character. The wine was then kept on fine lees for six months with weekly bâtonnage for additional freshness and texture on the palate. The wine was then bottled in the spring following the harvest.

## TASTING NOTES

A classic Sancerre, pale gold in colour with a nose displaying aromas of citrus, pineapple, and subtle spiced notes, such as Sichuan pepper. The palate is rich, enhanced by a stony mineral freshness, floral notes, leading to a persistent finish.