Domaine Fournier

Sancerre "Cuvée Silex" Sancerre "Grande Cuvée"

Sancerre "Clos du Roc"

Pouilly-Fumé "Les Deux Cailloux"

Sauvignon Blanc



Sancerre "Clos du Roc"



This impressive single-vineyard wine, named with a nod to the ancient 14th-century Augustinian abbey in Saint-Satur, "Clos du Roc" is strategically located on a sunny, steep south-facing flinty hillside one of the most beautiful plots of the Sancerre appellation. Fournier Père et Fils prides itself on showing intrinsic terroir variation in its top-quality wines. By combining family winemaking traditions with modern technology – including custom tanks, gravity flow – the team is dedicated to vineyard expression with a Burgundian style.

"Clos du Roc" single vineyard is made from hillside fruit highlighting its steep, stony terroir with lively minerality, bold fruit and uncommon charm.

Region: Loire Valley, France

Appellation: Sancerre

Vine Age: 22 Years

Varietals: 100% Sauvignon Blanc

Soil Type: Flint

Alcohol: 12.5%

Closure: Diam Cork

UPC: #3285640110914

Size: 750 mL, 375 mL, 1500 mL

Vinification: Grapes are pressed at low pressure and cold fermented for 6 to 8 days among fine lees. Low temperature fermentation is followed by lees aging of 10 to 12 months.

Tasting Notes: Powerful, rich and finely textured, apple fruits are enriched by touches of apricots and ripe Bartlett pears, wrapping up with a mineral-driven finish.

Food Pairing: Best with briny oysters, fish tartare, smoked salmon and herbed goat cheese.

"Aromas of green apples, green gooseberries, white pepper and freshly cut grass." - James Suckling

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