



LE ROCHOY

VINEYARD

Le Rochoy is a unique hillside in the Sancerrois region. It was once a Gallo-Roman quarry called "Rochetum". The flint stones that litter the ground store up heat during the day and release it at night. The flinty subsoil gives this cuvée all its minerality. The grapes ripen quickly, producing an exceptional Sancerre Blanc.

Altitude: 170 to 200m
Exposure: South/Southeast
Average age of vines: 45 years
Slope: 11% to 30%

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Flint

WINEMAKING

- Low-pressure pneumatic pressing
- Cold static settling
- Alcoholic fermentation with a selection of yeasts specific to each plot of the estate
- Aged in stainless steel tanks for 9 months on lees

TASTING

Our Sancerre Blanc "Le Rochoy" has a pale gold color with silver highlights, offering crystal-clear clarity.

The nose features iodine and mineral aromas reminiscent of its flint-rich terroir, while notes of passion fruit add an exotic touch.

The wine surprises on the palate, with an elegant structure that combines roundness and liveliness, and opens with a subtle salinity.



Food pairing

Noble fish and shellfish: lobster papillotes with three citrus fruits, scallop carpaccio



Service temperature

Between 11 and 12°C (52-54°F)



Ageing

4 to 7 years



AWARDS

Vintage 2023

James Suckling - 93/100

Wine Spectator - 90/100 pts

Vintage 2022

Wine Enthusiast - 92/100

James Suckling - 93/100

Vintage 2021

Wine Enthusiast - 93/100

Robert Parker's Wine Advocate - 92/100

Vintage 2020

Concours Challenge Millésime Bio - Or