



LE ROCHOY

The terroir stamps its mark on a wine. « Le Rochoy », which originates from an especially singular flinty hillside, offers a vast mosaic of aromas. Its incredibly delicate and exclusive mineral notes create all the beauty of this wine. « Where finesse and elegance blend with virility ».



VINEYARD

"Domaine du Rochoy" is a 10-hectare slope, unique in the region of Sancerre. Soaking up the heat in the daytime, the flint rocks of the vineyard slowly cool in the night.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Flint

WINEMAKING

After racking at low temperature, the wine ferments for 10 days in stainless steel tanks at temperatures ranging from 15° to 20°C (59° to 68°F). Neither yeasting nor malolactic fermentation is employed. The wine is matured on its fine lees for 5 months and is then vacuum-bottled (exclusively in darkly tinted bottles). Only high quality natural corks are used. The wine undergoes additional maturation for at least one month in the bottle before being offered for sale.

TASTING

This helps the grapes to ripen more quickly and results in the production of a rich, well-balanced white Sancerre with a fine flinty tang.



Food pairing

Smoked fish, shellfish and white meats.



Service temperature

11°C



Ageing

3 to 7 years following the harvest

AWARDS



- Vintage 2020 -
93/100 Wine Enthusiast
Gold Medal - Concours Terre de Vins

- Vintage 2019 -
93/100 - Wine Enthusiast

- Vintage 2018 -
93/100 Editors' Choice - Wine Enthusiast
91/100 - Decanter

- Vintage 2017 -
93/100 - Wine Enthusiast
15,5-16/20 - Magazine Le Point
Gold Medal - Magazine L'Epicurien

- Vintage 2016 -
Silver Liger - Concours des Ligers des Vins du Val de Loire
94/100 - Wine Enthusiast
Bronze Medal - International Wine Challenge

- Vintage 2015 -
Silver Medal - Concours Mondial du Sauvignon
16,5/20 - Jancis Robinson