



SANCERRE BLANC

## LE GRAND ROCHOY

### VINEYARD

This Sancerre comes from the 2.5 hectares of old vines of the Rochoy monopole. The flinty terroir, low yields and vinification in oak barrels (50%) produce a great Loire wine that is complex, rich and refined.

Exposition: South/Southeast

### GRAPE VARIETY

Sauvignon Blanc

### TERROIR

Flint

### WINEMAKING

- Low-pressure pneumatic pressing
- Static cold settling
- Fermentation with a selection of yeasts specific to each plot
- Aged for 11 months. Regular stirring of the lees for the first 6 months
- 50% in stainless steel tanks, 40% in barrels, 10% in amphoras
- Aged in bottle for a minimum of 9 months

### TASTING

With great aromatic finesse, "Grand Rochoy" astonishes with its amplitude, personality and delicious balance. Notes of yellow fruit are complemented by a delicious hint of pepper.



#### Food pairing

Grilled lobster, roasted turbot or lobster. Also excellent with white meats.



#### Service temperature

Between 12 and 14°C (54-57°F)



#### Ageing

5 to 10 years

### AWARDS



Vintage 2022

James Suckling - 93/100 pts

Wine Spectator - 90/100 pts

Vintage 2021

Wine Enthusiast - 92/100 pts

Vintage 2020

Robert Parker's Wine Advocate - 93+/100 pts

Wine Enthusiast - 93/100 pts

Vintage 2019

Wine Enthusiast - 95/100 pts Editor's Choice