



SANCERRE BLANC

## LE GRAND ROCHOY

Born of the most deeply rooted vines in the Domaine du Rochoy, this prestigious selection reveals an elegance and character quite unlike any other. A wine with exceptional keeping potential.



### VINEYARD

Le 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. Le "Grand Rochoy" is produced from the old vines of this prestigious slope which represents 2.5 ha.

### GRAPE VARIETY

Sauvignon Blanc

### TERROIR

Flint

### WINEMAKING

After racking at low temperature, 50% of the wine ferments for 10 days in stainless steel tanks at temperatures ranging from 15° to 20°C (59° to 68°F) and the other 50% ferments in oak barrels. Neither yeasting nor malolactic fermentation is used. The wine is matured on its fine lees for 1 year then vacuum - bottled (exclusively in darkly tinted bottles). Only high quality natural corks are used. The wine undergoes additional maturation for at least 6 months in the bottle before being offered for sale.

### TASTING

This Sancerre is particularly appreciated for its fullness, its complexity and its character.



#### Food pairing

Excellent with seafood, fish or white meat.



#### Service temperature

Between 12 and 14°C



#### Ageing

5 to 10 years following the harvest

### AWARDS



- Vintage 2019 -  
95/100 Editors' Choice - Wine Enthusiast  
2 stars - Guide Hachette

- Vintage 2018 -  
93/100 - Wine Enthusiast

- Vintage 2017 -  
94/100 Cellar Selection - Wine Enthusiast

- Vintage 2016 -  
93/100 - Wine Enthusiast

- Vintage 2015 -  
Gold Medal - Revelation Oaked Sauvignon - Concours Mondial du  
Sauvignon  
92/100 - Wine Enthusiast

- Vintage 2014 -  
Silver Medal - Concours Mondial du Sauvignon  
93/100 - Wine Enthusiast  
15/20 - Bettane & Desseauve  
15,5/20 - La RVF n°605