



DOMAINE GERARD FIOU  
SANCERRE

## SANCERRE ROUGE "LE GRAND ROC"



### VINEYARD

Organic conversion and high density on the flinty hillsides of Saint-Satur, on the left bank of the Loire. Hand-harvested.

Age of vines: over 60 years.

### GRAPE VARIETY

Pinot Noir

### TERROIR

Flint

### WINEMAKING

Vinified in temperature-controlled stainless steel vats and barrels. Malolactic fermentation. No filtration. Aged for 12 months in oak barrels.

### TASTING

Our red Sancerre "Le Grand Roc" develops aromas of cherry and prune, slightly jammy, with a light structure and mellow oak. A long, mineral finish gives it finesse and an ageing potential of 6 to 8 years.



#### Food pairing

Roast venison in a cocoa crust  
Cabbage stuffed with Beauce hare  
Duck tournedos with blackcurrants



#### Service temperature

13°C/55°F



#### Ageing

6-8 years

### AWARDS

2019 - James Suckling - 91 pts

A succulent, bright and well-rounded Sancerre red, showing aromas of sour cherries, forest berries and wild herbs. It's medium-bodied with fine tannins. Vivid and driven with a silky texture and a flavorful, crunchy finish.

2018 - James Suckling - 91 pts