



DOMAINE GERARD FIOU
SANCERRE

SANCERRE BLANC "LE GRAND ROC"

This cuvée is elaborated from grapes coming from old vines of about sixty years old, planted in Sauvignon Blanc. It benefits from a very good south-south-east exposure and a particularly rich clay-silica soil.



GRAPE VARIETY

Sauvignon blanc

TERROIR

Flint

WINEMAKING

Part of the wine is vinified in vats and another part in new oak barrels. The wine is then matured on its fine lees for 10 months, with regular stirring of the lees to bring them back into suspension.

TASTING

With its aromas of "pierre à fusil", its concentration and its finesse, "Le Grand Roc" will surprise you for many years (6-8 years).



Food pairing

A roasted lobster with herb butter, a wild turbot and its potato purée will be exquisite. The excellence is reached with the crottin de Chavignol, of course...



Service temperature

11°C



Ageing

6-8 years

AWARDS

2019 - 93 pts - Wine Spectator
2016 - 93 pts Editor's Choice - Wine Enthusiast
2015 - 93 pts - Wine Enthusiast
2015 - 93 pts - Wine Spectator
2014 - 93 pts - Wine Enthusiast
2014 - 92 pts - Wine Enthusiast
2012 - 93 pts Cellar Selection - Wine Enthusiast

