



DOMAINE GERARD FIOU
SANCERRE

SANCERRE BLANC "LE GRAND ROC"



VINEYARD

Organic conversion and high density on the flinty slopes of Saint-Satur, on the left bank of the Loire. Southeast-facing plot, harvested by hand.

Age of the vines: over 50 years.

GRAPE VARIETY

Sauvignon Blanc

TERROIR

Flint

WINEMAKING

Vinified in temperature-controlled stainless-steel vats and barrels. Aged on lees in French oak barrels for 10 months, with regular stirring of the lees until Easter. Rested for 8 months in vats before bottling.

TASTING

With its flinty aromas, concentration and finesse, "Le Grand Roc" will surprise you for many years to come (6-8 years).



Food pairing

Roasted lobster with herb butter
Wild turbot with mashed potatoes
Chavignol crottin



Service temperature

11°C/52°F



Ageing

6-8 years

AWARDS

2022 - Wine Enthusiast - 92 pts
2022 - Wine Spectator - 93 pts
2022 - James Suckling - 92 pts

A well-rounded, precise and focused Sancerre with aromas of quince peel, leaves, stones and hints of guava. It's medium- to full-bodied with bright acidity and a dense core of juicy fruit and spices. Mouthwatering finish with excellent persistence.

2019 - Wine Spectator - 91 pts

