



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

