



DOMAINE GERARD FIOU SANCERRE BLANC "LE GRAND ROC" 2022



"When looking for a Sancerre to add to our portfolio, we picked the village first" this statement can seem surprising but with 14 villages you have a lot of different expression of Sauvignon Blanc.

Florent Bourgeois' tiny estate of 24 acres is based in Saint-Satur, the closest village of the appellation to the Loire River. Also called the port of Sancerre it benefits from the microclimate of the river providing optimum ripeness potential. The 4 only growers based in this single south-facing hillside are blessed with a unique Terroir rich in Flint. Long considered too hard to grow vines, this tiny portion of the Terroir of Sancerre (12%) is now a fascination for most of the growers, who, when they have the chance to own a parcel on this soil, don't hesitate to bottle it separately to make their top cuvée.

The thick stony layer on top of the vine has the ability to store the heat of the day and deliver it back throughout the night, this element, combined with the microclimate from the river, provide the very best maturity potential. If you want to know what minerality the flint bring to the wine just do what the prehistorical folks were doing, hit two rocks against each other and you'll smell this characteristic gun powder smell that the wine deliver.

SOIL TYPE _____

A single plot of 2.5 acres rich in flint located in the middle of the hillside where a "Large stone" of flint (Grand Roc) stand proudly.

VARIETAL _____

100 % Sauvignon Blanc. Over 60 years old vines.

CULTURE _____

Low yielding of 35hl/ha to ensure an optimum maturity. Organic farming of the vines with traditional ploughing of the soil. Green harvest and manual leaf thinning. Harvest is made by hand in small 22lb cases. Sorting tables are used before a gentle pneumatic pressing.

VINIFICATION _____

Fermentation happens in thermoregulated stainless steel tanks. Ageing 10 month in new French oak on fine lees with "Bâtonnage" (racking) each week to keep the lees in contact with the wine.

TASTING NOTES _____

"There's complexity and depth to this racy, seductive white. With time in glass, layers of white peach, verbena and white blossoms emerge, coursing alongside fresh thyme, oyster shell minerality and briny saltiness. Shows plenty of zip through the long and textured finish. Drink now through 2030."

-- **WS 93, Wine Spectator September 4th, 2024**

From the same Winery :

"Just Fiou" Sauvignon 2021
Sancerre Blanc 2023 & Sancerre Rouge 2020

