

Domaine de la Rochette

Fleur de Printemps



VINTAGE	2017
REGION	Loire Valley
APPELLATION	Touraine
VARIETAL	75% Gamay 25% Pinot Noir
ALCOHOL	12.5%
TERROIR	"Perruche" : clay with flints, silica and gravels
INFO	46 Ha (113.67 Acres) total vineyard. 2.3 Ha (5.54 Acres) single plot Pinot Noir, & 2 Ha (4.82 Acres) Gamay are devoted to Fleur de Printemps. Vinification and aging in thermo-regulated steel tanks Fined (pending vintage) / Filtered Sustainable Agriculture Practices

About the Estate:

Domaine de la ROCHETTE is located in Pouille, a small wine village on the slopes of the Cher River, hearth of the Loire Valley, nestled among some of the most beautiful and reputed Chateaux of the region; Chenonceau, Amboise, Chambord, Blois. The vineyard is located on the sides of the river benefiting from a semi continental climate, on multiple terroirs and "perruche" (made of clay-with-flints, silica and gravels). Most of the parcels – especially for the Sauvignon – are in "premiere Cotes" with a beautiful exposure and rather important slope, perfect for natural drainage.

Family estate for 4 generations, we discovered and started to work with Domaine La ROCHETTE and Francois LECLAIR 15 years ago... The son Vincent is now adding a modern touch in the vinification without hiding tradition and of course, the terroir expression, providing clean, fresh and zesty Touraine Sauvignon!

Domaine la ROCHETTE is also producing an irresistible Red Touraine, Fleur de Printemps, made from equal Gamay – Pinot Noir proportion. Berries sorting from a single 5.54 acres plot on slopes, then a semi-carbonic maceration is applied to optimize fruitiness and elegance. A real sappy "gourmandise", a pure, juicy and fresh "Spring Wine"!

Tasting Notes:

Soon to come.

Food Pairing:

A red wine to enjoy with light fare! Scallops seared in brown butter served with a leek and potato purée and pan-roasted cremini mushrooms. - Craig Heffley, NC

Press Review:

Soon to come.

2015 Vintage: "Very fresh, offering cherry pit and damson plum notes laced with savory and peppery accents. Brisk finish." - JM, Wine Spectator, Web Only 2016