

Domaine de la Rochette

Chenonceaux



VINTAGE	2022
REGION	Loire Valley
APPELLATION	Touraine
VARIETAL	100% Sauvignon
ALCOHOL	14%
TERROIR	"Perruche" : clay with flints, silica and gravels. Steep slopes 3 to 7%
INFO	46 Ha (114 Acres) total vineyard & 4 Ha (9.9 Acres) for white Chenonceaux Night harvested, low temperature fermentation (<16C)- 6 to 8 hours skin maceration - 12 months aging on lees in thermo-regulated tanks. Minimum added sulfur (56 mg/L) 0.5 g/L Residual Sugar Unfined / Filtered Organic Conversion Sustainable Certified HEV 3 (High Environmental Value)

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; Chenonceaux, 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 the "Premiere Cotes" with a beautiful exposure and steep slope, perfect for natural drainage.

Family estate for 4 generations, Domaine La ROCHETTE is now passing under the care son Vincent LECLAIR. Vincent is converting the estate to organic viticulture, with a focus on deep-rooted vines with regular plowing and no weedkillers. Vinification with minimum added sulfur, but keeping tradition and terroir expression of this layered fresh and zesty Touraine Sauvignon!

After several years of rigorous work, and strict rules, the new AOP Touraine Chenonceaux has been recognized in 2011. Located in the departments of Indre-et-Loire and Loir-et-Cher, the Touraine Chenonceaux < 500 acres vineyard, covers both banks of the Cher and must face the river. Concentrated on the upper slopes (minimum 3% slope), it has the particularity of being implanted on clay-siliceous grounds also called "Perruche" as well as flint and limestone soils. Good luminosity, regular ventilation and low pluviometry characterize the micro-climate of the Cher Valley, so favorable to grow vines. Exciting for Vincent LECLAIR to belong to the very few winegrowers producing Chenonceaux, using his talent and optimizing his terroir.

Winemaker Note: "A sunny vintage in 2022, where deep-rooted vines in our limestone sub-soils was key to keep good acidity. The Sauvignon achieved optimal maturity and a naturally balanced richness."

Tasting Notes:

"Bright & deep nose with white fruits, grapefruits, slight brioche, and lime. Starts fresh & gourmand, going to a palate of crunchy ripe fruits, mineral and slightly salty hints . Great length with finesse, freshness, minerality and fruitiness." Vincent Leclair

Press Review:

"White peach & late-summer field grass open on the nose followed by dried lemon peel, Bosc pear & white blossom. The even-keeled palate reflects the nose & completes the wine with an herb-tinged finish." RS **91pts** Wine Enthusiast – **Best of year 2024**