



MEDEVILLE SÉLECTION

Domaine de la Rochette



Domaine de la Rochette is a family Domain of 45 ha in AOC Touraine and AOC Touraine Chenonceaux. Vignerons from father to son for four generations, Vincent Leclair took over the family Domain in 2014, to his father François. Its aim: to give pleasure by producing quality wines and expressing their terroir.

The Domaine is located in the pretty wine village of Pouillé, in the Cher Valley between the Château de Chenonceau and the Zoopark de Beauval. Its terroir benefits from a temperate climate with oceanic influence and chalky, tufa, clay-limestone soils known locally as «Aubuis» and flinty clays called «Perruche», which gives wines of character.



Appellation

Touraine Chenonceaux



Grape varieties

100% Sauvignon



Superficie

45 Hectares

Soil - Age of the Vineyard

Concentrated on the upper slopes, it has the particularity of being implanted on clay-siliceous grounds also called «Perruche» as well as oil flint and limestone soils.



Vinification

Sustainable viticulture. Total destemming, Temperature-controlled fermentation in stainless steel vats, Pressurage direct. Ageing in temperature-controlled stainless steel vats, 1 +1 corks, Ageing on the lees during 18 months.



Tasting notes

It reveal aromas of ripe fruits, exotic fruits and express fine brioche-like notes. Ample, fat and powerful in the mouth, his richness and complexity make it one of the greatest white wine of the Loire Valley.



Suggested dishes

Oysters and shellfish, fatty fish, white meats in sauce and hard cheeses (Beaufort, Swiss Gruyère) will go perfectly with this wine.