



Authenticity and Quality...

# Saumur, Cuvée du Domaine

## *Domaine de Rocfontaine*



The characteristic of this cuvée is the maceration on skins (or skin contact). This process consists in leaving the grape skins in contact with the juice during 12 to 24 hours before the fermentation. It encourages the extraction of flavors. It also brings fatness, suppleness and length.

### WINE AND FOOD

**Serve between 8°-10°C with**  
Aperitif - Fish - Scallop -  
Goat cheese

### THE DOMAIN

The “Domaine de Rocfontaine” is a three generations family domain. It is composed of 13.5 hectares of vines split up into 20 parcels. Each parcel is separately vinified in little vats of 50 or 60 hl to preserve the parcel character until the blending. The domain produces 70,000 bottles/year.

### THE VINEYARD

Soil: Limestone-clay (tuffeau limestone)  
Grape variety: Chenin 90%, Chardonnay 10%  
Age of the vines: 30 to 45 years old  
Yield: 50 hl/ha  
Production: 15,000 bottles/year

### HARVEST

Manual harvest at an extreme maturity (raisining), to select the best grapes.

### WINE MAKING PROCESS

- Destemming and crushing
- **Maceration on skins** during 24h
- Soft pressing
- Fermentation at 18°C
- Maturing on the lees
- Stirrings
- Filtration and blending in spring

### TASTING NOTES

Dry white wine, elegant white gold color with bright glints. Fresh nose with citrus fruits (lemon), exotic fruits (mango) and white flowers (lime) aromas. The entry is tender and fresh, this is a well-balanced wine with fatness and a good acidity. This Saumur ends with a lively and a pleasant acidity, one of the characteristic of the Chenin in this region.

### EVOLUTION

Supple wine to be consumed within 5 years

### REWARDS

2006 vintage: Silver medal in Saumur