

Domaine de la Rochette

Pineau d'Aunis



VINTAGE	2023
REGION	Loire Valley
APPELLATION	IGP Val de Loire
VARIETAL	100% Pineau d'Aunis
ALCOHOL	12.2%
TERROIR	"Bournais Perrucheux" Clayey
INFO	46 Ha (113.67 Acres) total vineyard & 2.5 Ha (6.03 Acres) within 2 specific plots devoted to Pineau d'Aunis. 50 & 80 year old vines, massal selection Harvested Sept. 27th & 28th - Pressing, vinification and aging on lies in thermo-regulated steel tanks Residual Sugar: 3.9 Grs / L. - Unfined / Filtered

Sustainable Agriculture Practices - HEV 3 - Farm certified having 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 Châteaux 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 "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 François LECLAIR 25 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 incredible Rose from the specific Pineau d'Aunis grape, resulting from selections "massales" and "clonales" vines, planted on precise "Bournais Perrucheux" terroir, less warm and fresh in the morning, to optimize the Pineau d'Aunis fruity and fresh expression with a unique spicy touch!

The very old Pineau d'Aunis vines have deep roots on a fitting terroir and did very well in a low-yielding 2023 vintage.

From 2020 Vintage, Touraine Rose AOP must be a blend. Coming from some old vines planted by his grand-father and reflecting such an authenticity, Vincent Leclair preferred to keep it 100% Pineau d'Aunis then in IGP Val de Loire. Great decision!

Tasting Notes:

"The Pineau d'Aunis was harvested last this year, in order to reach perfect maturity. We find this in the glass, with typical flavors of zesty citrus and white pepper." *Vincent Leclair*

Food Pairing: Baked trout, mild green papaya salad w/ toasted peanuts & scallions.

Press Review:

Soon to come

2021 Vint. "Pineau d'Aunis is a pale colored grape that lends itself to Roses... Slightly colored, full of citrus & red currant flavors. Crisp acidity completes a light, buoyant wine." R. Voss 88 Pts Wine Enthusiast