

DOMINIQUE ROGER DOMAINE DU CARROU SANCERRE BLANC



The Roger family's roots in the Sancerre can be measured in centuries, with records showing the family residing in the region since the early 18th century. It was in 1950 that Dominique's father Maurice started Domaine du Carrou in one of Sancerre's finest villages, Bué. The Domaine's vineyards are located in some of the best sites in Sancerre. Vigneron Dominique Roger employs viticultural and vinification practices that respect these privileged sites to create wines that showcase the terroir. Domaine du Carrou is consistently ranked as one of the top producers in all of Sancerre by La Revue du Vin de France and other French publications.



VITICULTURE + VINIFICATION

The village of Bué is a high-altitude bastion of Sauvignon Blanc and boasts all three of the region's famed soil types: terres blanches, caillotes, and an enviable percentage of silex. In the vineyards, Dominique chooses to constantly work the soil, allowing the roots to extend into the limestone mother rock. Herbicides and pesticides are never used, and the grapes are only hand harvested (a practice that is becoming rarer and rarer in Sancerre). In the cellar, only indigenous yeasts are used, and the wines are aged in tanks to preserve the mineral cut of these privileged vineyards. The dedication put forth by the Roger family has vaulted Domaine du Carrou to the upper echelons of the Sancerre region.



SKU: 873656

Region	Loire
Classification	Sancerre AOC
Vintage	2021
Grapes	100% Sauvignon Blanc
Vineyard	Selected from four prime locations in Sancerre, all organically farmed
Soil Composition	Chalk, clay-chalk and flint
Vineyard Training	Guyot
Density/Yield	50 hl/ ha
Fermentation	Spontaneous fermentation with indigenous yeast
Alcohol	12.73%
Residual Sugar	0.45 g/l
Acidity	4.94 g/l
Total SO2	44 mg/l

TASTING NOTES

This wine is the traditional cuvée of Domaine du Carrou with grapes from selected plots of the four prime locations in Sancerre. The spontaneous fermentation with indigenous yeast ensures that the full character of the terroir is retained. Light, bright yellow colour. Lovely fresh aromatic sauvignon blanc aroma; clean and bright. Intense, lively palate, with racy acidity and some phenolic grip to dry the finish and add savouriness. Ripe fruit—there's nothing green about this.

PAIRING SUGGESTION

To be enjoyed with fresh mussels, raw and baked oysters, grilled and pan fried fish, and asparagus.