

Pascal Jolivet

Pascal Jolivet Sancerre Blanc Clos Du Roy 2023

Sancerre, Loire Valley, France



Technical Information

Style: Still, White

Varietal(s): 100% Sauvignon Blanc

ABV (%): 12.5

pH: 3.3

Residual Sugar (g/L): 0.62

Total Acidity(g/L): 3.58

Volatile Acidity(g/L): 0.28

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: Viticulture Only

Biodynamic: No

Sustainable certification: No

Packaging Information

Barcode: 3490960200140

Case Weight (g): 850

Case Dimension (mm): L499 x W302 x H96

Bottle Weight (g): 1350

Bottle Dimension (mm): H296, Dia84

Type of Closure: Cork

Vineyard & Viticulture Practice

Clos du Roy is an historic 18-hectare vineyard in Crézancy-en-Sancerre, traditionally associated with King Henri IV. Pascal Jolivet owns 0.79 hectares of very old Sauvignon Blanc vines within this site. The vineyard has clay-limestone soils and a southern exposure, supporting ripeness, concentration and aromatic complexity while retaining the precision expected of Sancerre. Farmed organically, this parcel gives a focused expression of Sancerre Blanc, combining mineral tension, citrus detail and a subtle smoky character.

Vintage Notes

NA

Vinification

The grapes are harvested by hand and sorted on arrival at the winery. Gravity-flow handling is used throughout, helping to preserve the natural balance of the fruit. The grapes are lightly pressed, with only the first, purest juice retained. Fermentation takes place with natural yeasts in temperature-controlled stainless steel vats. The wine is aged for eight months on fine lees, then filtered and bottled, giving additional texture while maintaining purity and freshness.

Tasting Notes

This organic Sancerre Blanc shows a precise and elegant Sauvignon Blanc profile. The nose combines white flowers, citrus fruit and a subtle smoky note, reflecting the clay-limestone soils of Clos du Roy. The palate is dry, fresh and finely structured, with white fruit, lemon and mineral detail supported by lees-derived texture. Medium-bodied and composed, it balances concentration with clarity, finishing long, clean and mineral with a discreet smoky lift.

Food Pairing

Pair with shellfish, white fish, ceviche, crab salad, scallops with lemon butter, grilled turbot, asparagus with hollandaise or fresh goat's cheese.