



Collection  
**ROGER NEVEU**  
VIGNERONS DEPUIS 1603

## WINE TECH SHEET SANCERRE ROSÉ

*Our Domaine's vineyards, inherited from our forefathers, are located in the finest Sancerre terroirs. All our wines are vinified and stored in underground cellars at an ideal temperature. We take great care at each stage of the winemaking process, from the cultivation of the vine to the bottling of the wine, in order to bring you an exceptional drinking experience.*

*Baptiste, Florent et Jean-Philippe NEVEU*

<b>APPELLATION:</b>	Sancerre AOC
<b>GRAPES VARIETY:</b>	100 % Pinot Noir
<b>AVERAGE AGE OF VINES :</b>	20 years
<b>TERROIRS:</b>	Caillottes (ebby soils covered by calcareous pebbles) and Silex (siliceous-clayey soils)
<b>VINEYARD WORK &amp; CARE:</b>	The vines are sustainably-grown. 75% of the vines are grass-covered in the middle and between the rows. The vines receive great care and attention throughout the growing season in order to procure the highest quality grapes.
<b>PRUNING METHOD:</b>	Guyot Poussard
<b>PLANTING DENSITY:</b>	7,000 plants per hectare
<b>HARVEST:</b>	The date of the start of the harvesting is of prime importance. It marks the culmination of the year's work and the vine is tended with great care in order to ensure we harvest grapes in excellent health. We ensure the best possible maturity with a perfect balance of sugar and acidity.
<b>VINIFICATION :</b>	Sequential pneumatic pressing by gravity; Direct pressing 80 % ; Saignée (bled) 20 % ; Low temperature (6°C) static settling for around 48 hours; Slow, low temperature fermentation (between 16 and 20°C) in temperature controlled stainless steel vats in order to preserve the finest Sauvignon aromas; No malolactic fermentation; Ageing on the fine lees
<b>SERVING TEMPERATURE:</b>	9 - 10 °C
<b>WINE TASTING:</b>	Lovely salmony hue with red fruit and rose aromas on the nose. This elegant, fruity wine shows nice balance, smoothness and lovely, long-lasting aromas.
<b>FOOD &amp; WINE PAIRING:</b>	Popular drink for the summer months. Aperitif, starter, cold meat, grilled meat, fish, exotic food.
<b>STORAGE:</b>	Within 3 years

