



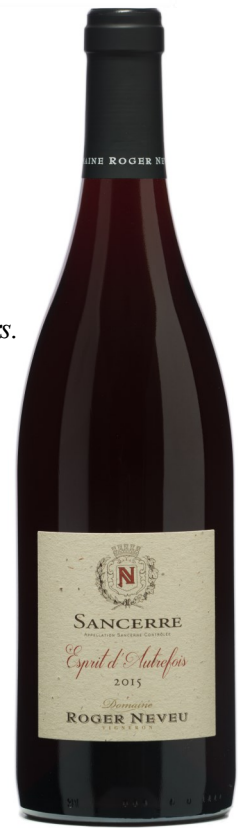
Domaine
ROGER NEVEU
VIGNERON

PRODUCT DATA SHEET
SANCERRE RED

Esprit d'Autrefois
Aged in Oak Barrel

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.

Eric et Jean-Philippe NEVEU



GRAPE VARIETIES :	100 % Pinot Noir
AVERAGE AGE OF VINES :	30 to 40 years
SOILS :	25% Terres Blanches (clay-limestone) 75% Flint and flinty- clay
VINEYARD WORK :	75 % of the Pinot Noir vines are grass-covered, in order to curb the vine's vigour and control the quantity and health of the grapes. Debudding, leaf thinning and green harvesting enable us to obtain healthy, high-quality grapes.
PRUNING :	Guyot Simple
PLANTING DENSITY :	7,000 vines/hectare
HARVESTING :	Optimisation of the maturity with a rigorous sorting of the grapes in the vineyards and in the winery.
VINIFICATION :	- 100 % destalked - Cold pre-fermentation maceration for 4-5 days - Fermentation for two weeks and ageing in 228 L French oak barrels (Bertrange and Tronçais) for 12 months - Malolactic fermentation
SERVING TEMPERATURE :	14-15°C
TASTING NOTES :	This wine, with a crimson hue, develops a rich composition of candied and stewed fruit (raspberries, strawberries) combined with toasted notes, on the nose. The complex bouquet of red fruit gives it good concentration and harmony with the oak.
FOOD-WINE PAIRINGS :	Roast Meats and Poultry – grilled Red Meats – Small Game – Duck breast - Cheeses
BEST DRINKING TIME :	From 4 to 10 years or even longer for exceptional vintages