



Collection  
**ROGER NEVEU**  
VIGNERONS DEPUIS 1603

## WINE TECH SHEET SANCERRE ROUGE

*Our Domaine's vineyards, inherited from our forefathers, are located in the finest Sancerre terroirs. 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 and Jean-Philippe NEVEU*

<b>APPELLATION:</b>	Sancerre AOC
<b>GRAPES VARIETY:</b>	100 % Pinot Noir
<b>AVERAGE VINE AGE:</b>	25 to 30 yo.
<b>TERROIRS:</b>	50% Terres Blanches (clay and limestone white soils) 50% Caillottes (ebby soils covered by calcareous pebbles)
<b>VINEYARD WORK &amp; CARE:</b>	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.
<b>PRUNING METHOD:</b>	Guyot Poussard
<b>PLANTING DENSITY:</b>	7,000 plants per hectare
<b>HARVEST:</b>	Optimization of maturity and strict sorting in the vineyard and in the cellar
<b>VINIFICATION:</b>	100% destemming Cold pre-fermentation maceration for 4-5 days Temperature-controlled alcoholic fermentation for one week with pumping over operations Malolactic fermentation Ageing in vat
<b>SERVING TEMPERATURE:</b>	12 - 14 ° C
<b>WINE TASTING:</b>	This wine develops aromas of fresh red fruit (strawberries, blackcurrants, etc.) on the nose with lovely harmony on the palate. Tasty tannins deliver an aromatic finish.
<b>FOOD &amp; WINE PAIRING:</b>	Cold meat, white and grilled meat, fish, cheese.
<b>STORAGE:</b>	Within 5 years

