



Collection
ROGER NEVEU
VIGNERONS DEPUIS 1603

WINE TECH SHEET

Les Clous
Aged in amphora

For generations we have been cultivating this renowned plot of land on the Côte de Verdigny.

Vinified in amphora, this aging wine with aromas of red fruits offers a beautiful blend of complexity, richness, and soft tannins.

Baptiste, Florent and Jean-Philippe NEVEU

APPELLATION:	Sancerre AOC
GRAPES VARIETY:	100 % Pinot Noir
AVERAGE VINE AGE:	40 to 50 yo.
TERROIRS:	100 % Terres Blanches (clay and limestone white soils)
VINEYARD WORK & CARE:	Everything is done to obtain perfect grapes: grassing, disbudding and green harvesting to control yields, limiting inputs.
PRUNING METHOD:	Guyot Poussard
PLANTING DENSITY:	7,000 plants per hectare
HARVEST:	Manual harvest Optimization of maturity and strict sorting in the vineyard and in the cellar
VINIFICATION:	100% destemming Cold pre-fermentation maceration for 4-5 days Fermentation for 2 to 3 weeks Vinification and aging amphora made of 100% clay for 12 months Malolactic fermentation
SERVING TEMPERATURE:	14 - 15 ° C
WINE TASTING:	Red fruit aromas offer a beautiful blend of complexity, weight and tannins.
FOOD & WINE PAIRING:	Red meat (e.g. duck slivers and legs, rib roast), cheese.
STORAGE:	From 2 to 8-10 years

