



*Collection*  
**ROGER NEVEU**  
 VIGNERONS DEPUIS 1603

**WINE TECH SHEET**  
*Cuvée Pierre François Xavier*  
 Aged in oak barrels

*Our Estate'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 % Sauvignon
<b>AGE OF VINES :</b>	40 years and older
<b>TERROIRS :</b>	Caillottes (ebbly soils covered by calcareous pebbles) - Terres Blanches (clay and limestone white soils) – Silex (siliceous-clayey soils)
<b>VINEYARD WORK &amp; CARE:</b>	The vines are sustainably-grown. 50% of the vines are grass-covered in the middle and between the rows. Yields are controlled through rigorous debudding and green harvesting.
<b>PRUNING METHOD:</b>	Guyot simple
<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 Low temperature (6°C) static settling for around 48 hours Fermentation takes place in oak barrels both 228 L and 500 L barrels are used, made from Allier and Bertrange oak with a blond and medium toasting. Ageing on the fine lees with regular batonnage (stirring of the lee) for around 1 year.
<b>SERVING TEMPERATURE:</b>	12 °C
<b>WINE TASTING:</b>	Ageing in barrels gives this wine, which bears the name of our great-grandfather, a great deal of character and personality. Subtle blend of the very ripe Sauvignon grape aromas and vanilla. This a lovely complex wine with smoothness and unctuousity on the palate.
<b>FOOD &amp; WINE PAIRING:</b>	Creamed chicken, foie gras, Bresse chicken fricassee, mushroom velouté, sweetbreads.
<b>STORAGE:</b>	From 3 to 4 years and in some cases 15+ years

