



Collection  
**ROGER NEVEU**  
VIGNERONS DEPUIS 1603

## WINE TECH SHEET SANCERRE « CLASSIC » WHITE

*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 % Sauvignon
<b>AVERAGE AGE OF VINES :</b>	20 years
<b>TERROIRS:</b>	Terres Blanches (clay and limestone white soils), Caillottes (ebby soils covered by calcareous pebbles) and 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. 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; 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>	10 - 12 °C
<b>WINE TASTING:</b>	Pale gold hue. On the nose, the wine delivers a fine aromatic expression of ripe fruit and white flowers and is very elegant and long-lingering on the palate. Lovely balance of freshness, suppleness, minerality and fruit.
<b>FOOD &amp; WINE PAIRING:</b>	Seafood and shellfish, fish in sauce, puff pastry salmon. It can also be enjoyed as an aperitif or with goat cheese.
<b>STORAGE:</b>	Obvious candidate to drink young but up to 10 years as an estimate of ageing potential depending on the vintage