



Collection
ROGER NEVEU
 VIGNERONS DEPUIS 1603

WINE TECH SHEET

Cuvée Pierre François Xavier

Aged in oak barrels

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

APPELLATION:	Sancerre AOC
GRAPES VARIETY:	100 % Pinot Noir
AVERAGE VINE AGE:	30 to 40 yo.
TERROIRS:	Terres Blanches (clay and limestone white soils) & Flint
VINEYARD WORK & CARE:	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 METHOD:	Guyot Poussard
PLANTING DENSITY:	7,000 plants per hectare
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 weeks and ageing in 228L French oak barrels for 12 months Malolactic fermentation
SERVING TEMPERATURE:	15 ° C
WINE TASTING:	This wine, made from grapes from our oldest vines, is only produced in exceptional years. Sustained ruby red hue. On the nose, there is a concentrated aroma of red fruit when young which, as the wine ages, turns into candied, chocolaty fruit with spicy notes. Meaty on the palate with a great deal of depth and discreet oak.
FOOD & WINE PAIRING:	Roasted red meat, game, cheese.
STORAGE:	From 5 to 20 years. Excellent aging potential.

