



Collection
ROGER NEVEU
VIGNERONS DEPUIS 1603

WINE TECH SHEET

La Meunière
Aged in amphorae

La Meunière is a parcellaire selection wine aged in amphorae. The mouthfull tropical fruits flavour with a round palate is attributed to the very specific Terres Blanches du Sancerrois terroir.

Baptiste, Florent et Jean-Philippe NEVEU

APPELLATION:	Sancerre AOC
GRAPES VARIETY:	100 % Sauvignon
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 :	Vinification and aged on fine lees for one year in thermo-regulated in amphorae composed of 100% clay.
SERVING TEMPERATURE:	10 - 12 °C
WINE TASTING:	On the nose, this cuvée shows yellow and exotic fruits. The wine is fleshy and creates a pleasant rounded sensation on the mid-palate. On the finish, the minerality and acidity is clearly associated.
FOOD & WINE PAIRING:	Seafood (e.g. lobster, langoustine, etc.) and shellfish (e.g. scallops), white fish (e.g. sole meunière), white meat (e.g. veal stew), cheese (e.g. Comté, Saint-Nectaire).
STORAGE:	For 10 years

