



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

## WINE TECH SHEET

### *Cuvée Esprit d'Autrefois*

*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*

<b>APPELLATION:</b>	Sancerre AOC
<b>GRAPES VARIETY:</b>	100 % Pinot Noir
<b>AVERAGE VINE AGE:</b>	30 to 40 yo.
<b>TERROIRS:</b>	25% Terres Blanches (clay and limestone white soils) 75% Flint and flinty- clay
<b>VINEYARD WORK &amp; CARE:</b>	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.
<b>PRUNING METHOD:</b>	Guyot Poussard
<b>PLANTING DENSITY:</b>	7,000 plants per hectare
<b>HARVEST:</b>	Optimization of maturity and strict sorting in the vineyard and in the cellar
<b>VINIFICATION:</b>	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
<b>SERVING TEMPERATURE:</b>	14 - 15 ° C
<b>WINE TASTING:</b>	This wine, with a crimson hue, develops a rich composition of candied and stewed fruit (raspberries, strawberries) combined with toasted notes, on the nose. The complex bouquet of red fruit gives it good concentration and harmony with the oak.
<b>FOOD &amp; WINE PAIRING:</b>	Roasted chicken, roasted beef with red wine sauce, small game (rabbit, ...), duck breast, cheese.
<b>STORAGE:</b>	From 4 to 10 years but up to 10 years as an estimate of ageing potential depending on the vintage.

