



Domaine
ROGER NEVEU
VIGNERONS DEPUIS 1603

● SANCERRE « PIERRE FRANÇOIS XAVIER »

Rooted in Sancerre's finest terroirs, our family-owned vineyards have been passed down through generations. We craft and age our wines in underground cellars at ideal temperatures, ensuring quality at every stage—from vine to bottle—for a consistently exceptional tasting experience. Crafted from the grapes of our oldest vines, this wine is only produced in exceptional years.

WINE TECH SHEET

Appellation	Sancerre AOC
Grapes Variety	Pinot Noir
Élevage	12 months in new oak barrels
Terroirs	Terres Blanches (clay and limestone white soils) & Flint
Average Age of Vines	30-50 years
Pruning Method	Guyot Poussard
Planting Density	7,000 plants per hectare
Storage	Aging potential of 5 to 20 years. Exceptional for long-term cellaring.
Serving Temperature	15°C
Food & Wine Pairing	Ideal with roasted red meats, game, and rich cheeses.



VINEYARD WORK & CARE

The sustainably grown vines, with 75% grass cover, are carefully tended throughout the season to ensure top-quality grapes.

HARVEST

The harvest date is crucial, marking the year's work. Vines are meticulously tended to ensure healthy grapes with optimal sugar-acid balance.

VINIFICATION

100% destemming. Cold pre-fermentation maceration for 4-5 days. Fermentation for 2 weeks and ageing in 228L French oak barrels for 12-18 months. Malolactic fermentation

WINE TASTING

It showcases a deep ruby red color. On the nose, it offers concentrated aromas of red fruit when young, evolving with age into candied, chocolaty fruit with spicy nuances. The palate is rich and meaty, with great depth and a subtle oak influence.