



Domaine
ROGER NEVEU
VIGNERON

PRODUCT DATA SHEET
SANCERRE ROSE
Le Colombier

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.

Eric et Jean-Philippe NEVEU

GRAPE VARIETIES :	100 % Pinot Noir
AVERAGE AGE OF VINES :	20 to 25 years
SOILS :	Flinty-clay and Caillottes (limestone)
VINEYARD WORK :	The vines are sustainably-grown. 75% of the Pinot Noir 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.
PRUNING :	Guyot Simple
PLANTING DENSITY :	7,000 vines/hectare
HARVESTING :	At the perfect maturity to bring out a fresh, fruity character.
VINIFICATION :	<ul style="list-style-type: none">- Sequential pneumatic pressing by gravity- Direct pressing 80 % - Saignée (bled) 20 %- 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 Pinot Noir aromas.- No malolactic fermentation- Ageing on the fine lees
SERVING TEMPERATURE :	9-10°C
TASTING NOTES :	Lovely salmony hue with red fruit and rose aromas on the nose. This elegant, fruity wine shows nice balance, smoothness and lovely, long-lasting aromas.
FOOD-WINE PAIRINGS :	The perfect wine for summer time and aperitif drinking or paired with starters, <i>Charcuterie</i> , barbecued Meats, grilled Fish, White Meats or exotic Cuisine.
BEST DRINKING TIME :	Drink within 3 years

