



Domaine
ROGER NEVEU
VIGNERON

PRODUCT DATA SHEET
SANCERRE RED
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 :	25 to 30 years
SOILS :	50 % Caillottes (limestone) 50 % Terres Blanches (clay-limestone)
VINEYARD WORK :	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.
PRUNING :	Guyot Simple
PLANTING DENSITY :	7,000 vines/hectare
HARVESTING :	Optimisation of the maturity with rigorous sorting of the grapes in the vineyards and in the winery.
VINIFICATION :	<ul style="list-style-type: none">- 100 % destalked- Cold pre-fermentation maceration for 4-5 days- Temperature-controlled alcoholic fermentation for one week with pumping over operations- Malolactic fermentation- Ageing in vat
SERVING TEMPERATURE :	12-14°C
TASTING NOTES :	This wine develops aromas of fresh red fruit (strawberries, blackcurrants, etc.) on the nose with lovely harmony on the palate. Tasty tannins deliver an aromatic finish.
FOOD-WINE PAIRINGS :	<i>Charcuterie</i> , Grills, White Meat, Cheeses. Fish.
BEST DRINKING TIME :	Within 5 years

