



Domaine
ROGER NEVEU
VIGNERONS DEPUIS 1603



● POUILLY FUMÉ

In 2005, we acquired two AOC Pouilly-Fumé plots : one on limestone between Maltaverne and Saint-Andelain, the other on flinty clay near Tracy-sur-Loire. Vines were planted in 2017, with the first harvest in 2019.

WINE TECH SHEET

Appellation	Pouilly Fumé AOC
Grapes Variety	Sauvignon
Élevage	8-10 months in stainless steel vats
Terroirs	Limestone (Barrois) and siliceous-clayey soils
Average Age of Vines	5-10 years
Pruning Method	Guyot Poussard
Planting Density	7,000 plants per hectare
Storage	Best enjoyed young, but with aging potential of up to 10 years, depending on the vintage.
Serving Temperature	10 - 12 °C
Food & Wine Pairing	Ideal as an apéritif, with seafood, fish, and goat cheese (especially Crottin de Chavignol).
Environmental Certification	Certified High Environmental Value (HVE), a guarantee of environmentally friendly practices that foster biodiversity and promote a sustainable approach to our vineyard.



VINEYARD WORK & CARE

The sustainably grown vines, with 50% 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

Sequential pneumatic pressing by gravity, followed by 48hrs of cold settling at 6°C. Slow fermentation (16–20°C) in stainless steel preserves Sauvignon aromas. No malolactic fermentation. Aged on fine lees.

WINE TASTING

Pale yellow with vibrant freshness, fruity and citrusy notes, and a harmonious, mineral finish.