



Domaine
ROGER NEVEU
VIGNERON

PRODUCT DATA SHEET

SANCERRE WHITE

Côte des Embouffants

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 % **Sauvignon**

AVERAGE AGE OF VINES : 20 years

SOILS : Caillottes (limestone)
Terres Blanches (clay-limestone) - Flint

VINEYARD WORK : The vines are sustainably-grown. 50% of the 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 : The date of the start of the harvesting is of prime importance. It marks the culmination of the year's work and the vine is tended with great care in order to ensure we harvest grapes in excellent health. We ensure the best possible maturity with a perfect balance of sugar and acidity.

VINIFICATION :

- Sequential pneumatic pressing by gravity
- 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 Sauvignon aromas
- No malolactic fermentation
- Ageing on the fine lees

SERVING TEMPERATURE : 10-12°C

TASTING NOTES : Pale gold hue. On the nose, the wine delivers a fine aromatic expression of ripe fruit and white flowers and is very elegant and long-lingering on the palate. Lovely balance of freshness, suppleness, minerality and fruit.

FOOD-WINE PAIRINGS : Aperitif drinking, Seafood, Shellfish, White Meats, perfect with Fish in a sauce, Salmon in puff pastry, Crottin de Chavignol goat's cheese

BEST DRINKING TIME : Can be enjoyed when young or cellar-aged for 10 years, or even longer for great vintages

