



Domaine
ROGER NEVEU
VIGNERONS DEPUIS 1603

● SANCERRE BLANC

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.

WINE TECH SHEET

Appellation	Sancerre AOC
Grapes Variety	Sauvignon
Élevage	8-10 months in stainless steel vats
Terroirs	Terres Blanches (clay and limestone white soils), Caillottes (ebbly soils covered by calcareous pebbles) and Silex (siliceous-clayey soils)
Average Age of Vines	20 years
Pruning Method	Guyot Poussard
Planting Density	7,000 plants per hectare
Storage	Best enjoyed young, with aging potential of up to 10 years, depending on the vintage.
Serving Temperature	10 - 12 °C
Food & Wine Pairing	Perfect with seafood, shellfish, fish in sauce, and puff pastry salmon. It also makes an excellent apéritif or pairs well with goat cheese.



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 gold in color, the wine offers an elegant bouquet of ripe fruit and white flowers on the nose. The palate is long-lasting, with a beautiful balance of freshness, suppleness, minerality, and fruit.