



Domaine
ROGER NEVEU
VIGNERON

PRODUCT DATA SHEET
SANCERRE WHITE

Pierre François Xavier

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 :	35 years and older
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. Yields are controlled through rigorous debudding and green harvesting.
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 :	<ul style="list-style-type: none">- Sequential pneumatic pressing by gravity- Low temperature (6°C) static settling for around 48 hours- Fermentation takes place in oak barrels both 228 L and 500 L barrels are used, made from Allier and Bertrange oak with a blond and medium toasting.- Ageing on the fine lees with regular batonnage (stirring of the lee) for around 1 year.
SERVING TEMPERATURE :	12°C
TASTING NOTES :	Ageing in barrels gives this wine, which bears the name of our great-grandfather, a great deal of character and personality. Subtle blend of the very ripe Sauvignon grape aromas and vanilla. This a lovely complex wine with smoothness and unctuousity on the palate.
FOOD-WINE PAIRINGS :	Aperitif drinking, Chicken in a creamy sauce, pan-fried Foie Gras, Calf Sweetbread, Poultry from the Bresse region in a creamy mushroom sauce.
BEST DRINKING TIME :	Due to its vinification and ageing in barrel, this delectable, flavourful wine, improves with age and has good cellar-ageing potential, from 3-4 years up to 20 years for certain vintages.

Domaine Roger NEVEU- Verdigny - 18300 SANCERRE

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