



Domaine
ROGER NEVEU
VIGNERONS DEPUIS 1603

● SANCERRE « PIERRE FRANÇOIS XAVIER »

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	12 months in oak barrels
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 after 3–4 years, with aging potential extending beyond 15 years for select vintages.
Serving Temperature	10 - 12 °C
Food & Wine Pairing	Perfect with creamed chicken, foie gras, Bresse chicken fricassee, mushroom velouté, and sweetbreads.



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. Fermentation in 228L and 500L oak barrels from Allier and Bertranges forests with a blond and medium toasting. Ageing on the fine lees with regular batonnage (stirring of the lee) for around one year.

WINE TASTING

Aged in barrels, this wine—named after our great-grandfather—shows remarkable character and personality. It offers a subtle blend of ripe Sauvignon aromas and hints of vanilla, with a smooth, rich, and beautifully complex palate.