



Domaine
ROGER NEVEU
VIGNERON

PRODUCT DATA SHEET
SANCERRE RED

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 % Pinot Noir
AVERAGE AGE OF VINES :	30 to 40 years
SOILS :	Terres Blanches (clay-limestone) - Flint
VINEYARD WORK :	75 % of the Pinot Noir vines are grass-covered, in order to curb the vine's vigour and control the quantity and health of the grapes. Debudding, leaf thinning and green harvesting enables us to obtain, healthy, high-quality grapes.
PRUNING :	Guyot Simple
PLANTING DENSITY :	7,000 vines/hectare
HARVESTING :	Optimisation of the maturity with rigorous sorting of the grapes in the vineyards and in the winery.
VINIFICATION :	- 100 % destalked - Cold pre-fermentation maceration for 4-5 days - Two weeks fermentation and ageing in new 228 L French oak barrels (Bertrange and Tronçais) - Malolactic fermentation
SERVING TEMPERATURE :	15°C
TASTING NOTES :	This wine, made from grapes from our oldest vines, is only produced in exceptional years. Sustained ruby red hue. On the nose, there is a concentrated aroma of red fruit when young which, as the wine ages, turns into candied, chocolaty fruit with spicy notes. Meaty on the palate with a great deal of depth and discreet oak.
FOOD-WINE PAIRINGS :	Red Meat - Game – Cheese
BEST DRINKING TIME :	From 5 years and capable of ageing up to 20 years

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