PRODUCT SHEET	Jean-Max Roger Sancerre blanc cuvée Les Caillottes		
The Terroir	Villages: Bué, Amigny & Sancerre		Jean-Max Roger
	Vineyards: Saint Martin, L'Epée and other famous vineyards within these villages.		Sancerre
	Soil: Limestone called 'caillottes'		APPELLATION SANCERRE CONTROLLE Curvée
	Exposure: southern / south-western		Lio Callettes Mis en boutellie par Jean-Max ROGER BUÉ (Cher) France
The Wines	Varietal: Sauvignon BlancDensity: 7,000 plants / hectareAge: 6 to 40 yearsYield: 55 hl/ha		
	Vineyard Management: Produce grapes revealing its terroir		
	-Organic amendment and deep soil working: revitalization of soil life		
	-Guyot Poussard pruning: better balance of the stock		
	-Spring disbudding: control of the yield		
	-Mechanical weed control: respect of soil life		
	-Temporarily weed establishment: control of vigour and hydric balance		
	-Technical survey of each plot: optimization and rationalization of phytosanitary operations		
Vinification	Winemaking technics: Produce wines reflecting the fruitiness and density of the vintage		
	-Immediate pneumatic press, cold settlement for between 48 and 72 hours: protection against		
	deterioration of aromas et elimination of vegetal fragments and dust.		
	-Long fermentation by natural yeasts with temperature control: development of the complexity		
	of aromas.		
	-Ageing on heavy lees of fermentation until the first racking which occurred between February - and April: development of the minerality.		
	-Bottling in our estate with our own facilities: wines are stocked two months at least before being		
	released: the tasted wine has settled after bottling.		
	Tasting Notes	Ageing potential: 3 to10 years	Serving temperatu
Organoleptic characteristics:			
This blend of grapes from plots in the villages of AmIgny, Sancerre and Vinon fully expresses the stony calcareous "caillottes" terroir it hails from. Fruity freshness, finesse, vivacity and mineralit , characterize this wine. It is expressive, combining notes typical of the varietal (rhubarb, broom) floral (hawthorn) and fruit (grapefruit, lemon). Starts off bold on the palate offering dense structure and well-balanced acidity with lemony accents. Lasting finish evocative of fresh fruit.			
How to drink it:			
This cuvée may be enjoyed on its own as an aperitif, though it is showcased when matched with all types of seafood – crustaceans, shellfish, and raw or cooked fish. It may also be paired with white meats (poultry, veal) and cheeses - goat's milk and blue cheeses in particular.			
Press release	Vintage 2018 89/100 ANDREAS LARSSON 15/20 GUIDE BETTANE ET DESSEAUVE Vintage 2021 88/100 ANDREAS LARSSON 90/100 WINE ENTHUSIAST		