PRODUCT SHEET	Jean-Max Roger
	Pouilly-Fumé « Les Chante-Alouettes »
The Terroir	Village : Pouilly sur loire   Jun-Max Ruger
	Vineyards: Various  **Dully Fumé ***Control of Control
	Soil: Limestone, Flint and Marls  Soil: Limestone, Flint and Marls
_	Exposure: Various
The Wines	Varietal: Sauvignon Blanc  Age: 6 to 40 years  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
	Winemaking technics: Produce wines reflecting the fruitiness and density of the vintage
Vinification	-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.
	-Fining and filtration: stabilisation of aromas and wine
	-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 to 10 years Serving temperature: 8 to 12°C
	Organoleptic characteristics:
	This blend, crafted with grapes from various terroirs, gives this cuvée all of its typicity. The nose is very expressive with white-fleshed fruit, vegetal, and mineral notes. Its complexity revolves around notes of foliage and flower bouquet. The aromas are echoed on the palate, which offers a long, rectilinear tasting experience underscored by minerality. The fresh, mouth-watering structure is marked by a slightly tannic finish that supports this wine's aromatic potential
	How to drink it:
	Ideal served as an aperitif with goat's cheese or with fresh fish as a starter.
Press release	Vintage 2014 87/100 GILBERT ET GAILLARD
	www.jean-max-roger.fr