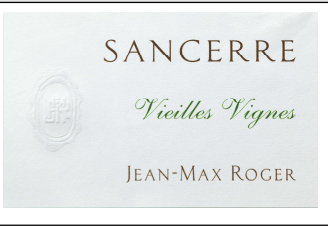


PRODUCT SHEET	Jean-Max Roger Sancerre blanc Vieilles Vignes	
The Terroir	<p><b>Village:</b> Bué.</p> <p><b>Soil:</b> Limestone soil called “caillottes” and Kimmeridgian marls.</p> <p><b>Vineyard:</b> Le Petit Chemarin, La Poussie and other qualitative vineyards of Bué</p> <p><b>Exposure:</b> south-eastern / south-western</p>	
The Wines	<p><b>Varietal:</b> Sauvignon Blanc. <b>Density:</b> 7,000 plants / hectare.</p> <p><b>Age:</b> 40 years or more. <b>Yield:</b> 40 hl/ha.</p> <p><b>Vineyard Management: Produce grapes revealing its terroir</b></p> <ul style="list-style-type: none"> <li>-Organic amendment and deep soil working: revitalization of soil life.</li> <li>-Guyot Poussard pruning: better balance of the stock</li> <li>-Spring disbudding: control of the yield.</li> <li>-Mechanical weed control: respect of soil life.</li> <li>-Temporarily weed establishment: control of vigour and hydric balance.</li> <li>-Technical survey of each plot: optimization and rationalization of phytosanitary operations.</li> </ul>	
Vinification	<p><b>Technics used to produce wines reflecting the fruitiness of the vintage and the minerality of the terroir</b></p> <ul style="list-style-type: none"> <li>-Immediate pneumatic press, cold settlement for between 48 and 72 hours: protection against deterioration of aromas et elimination of vegetal fragments and dust.</li> <li>-Long fermentation by natural yeasts with temperature control: development of the complexity of aromas. Wine aged in stainless steel tanks (70-80%) and 400-litre oak barrels (20-30%).</li> <li>-Aging on heavy lees of fermentation until the first racking which occurred between February and April: development of the minerality.</li> <li>-After ten to fourteen months tank-aged and barrel-aged wines are blended.</li> <li>-Fining and filtration: stabilisation of aromas and wine</li> <li>-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.</li> </ul>	
Tasting Notes	<p><b>Ageing potential:</b> 10 years or more <b>Serving temperature:</b> 10 to 13°C</p> <p><b>Organoleptic characteristics:</b></p> <p><i>The terroirs of Bué express themselves to their fullest potential in this Vieilles Vignes cuvée. The stony calcareous “caillottes” lend <b>finesse</b> and <b>elegance</b> while the marls confer power and structure that are supported by partial barrel ageing. <b>Light gold in colour</b> with green highlights and a thoroughbred nose. Starts off with a delicious sensation of mouth-filling concentration, boasting <b>remarkable intensity</b> and <b>lastingness</b>.</i></p> <p><b>How to drink it</b>  <i>Serve with grilled lobster</i></p>	
Press release	<p><b>Vintage 2016</b>  91/100 GILBERT ET GAILLARD</p> <p><b>Vintage 2017</b>  91/100 ANDREAS LARSSON  15.5 BETTANE ET DESSEAUVÉ  94/100 DECANTER</p> <p><b>Vintage 2018</b>  93/100 ANDREAS LARSSON</p> <p><b>Millésime 2021</b>  90/100 ANDREAS LARSSON  92/100 JIM BUDD DECANTER</p>	