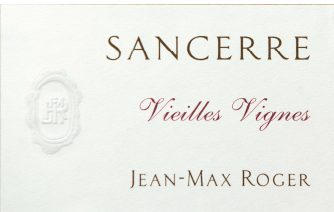


PRODUCT SHEET :	Jean-Max Roger Sancerre rouge « Vieilles Vignes »	
The Terroir	<p>Village : Amigny, Bué</p> <p>Vineyards : various</p> <p>Soil: Limestone called Caillottes Kimmeridgian marls</p> <p>Exposure: south – western / south-eastern</p>	
The Wines	<p>Varietal: Pinot Noir</p> <p>Age: over 40 years</p>	<p>Density: 7,000 plants / hectare</p> <p>Yield: 35 to 45 hl/ha</p> <p>Vineyard Management: Produce grapes reflecting their terroir</p> <ul style="list-style-type: none"> -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	<p>Winemaking technics: Produce wines reflecting the fruitiness and density of the vintage</p> <ul style="list-style-type: none"> -Handpicked, the grapes are sorted, destemmed and crushed: respect of their fragility. -Few days of cold maceration: smooth extraction of colour and tannins from the skin. -Natural-yeast fermentation with a gradual rise in temperatures: development of the aromatic complexity. -Regular pigeages or pumping-over: optimal extraction of tannins from the seeds. -Running off of the wine after a short post-alcoholic-fermentation maceration: finalization the tannin structure. -10 to 12-month aging in 400-litre barrels: malolactic fermentation undergoes. -Bottling in our estate with our own facilities: wines are stocked 6 months at least before being released: the tasted wine has settled after bottling. 	
Tasting Notes	<p>Ageing potential: up to 25 years. Serving temperature: 14 to 17°C</p> <p>Organoleptic characteristics:</p> <p><i>Deep, intense color. The nose is subtle with predominant aromas of red and black fruit (sour cherry, blackcurrant, blackberry). Endowed with lovely balance, the Vieilles Vignes cuvée stands out for its aromatic richness and full-bodiedness. A slightly mature finish with pleasing spiciness and lastingness. Its complexity will develop and soften with longer ageing.</i></p> <p>How to drink it:</p> <p><i>This cuvée is a fine match for red meats, small game and full-flavoured cheeses.</i></p>	
Press Release	<p>Vintage 2012 90/100 ANDREAS LARSSON 90/100 GILBERT ET GAILLARD</p> <p>Vintage 2013 89/100 GILBERT ET GAILLARD</p> <p>Vintage 2014 90/100 GILBERT ET GAILLARD</p> <p>Vintage 2015 90/100 GILBERT ET GAILLARD 15.5/20 BETTANE ET DESSEAUVE</p>	<p>Vintage 2016 90/100 ANDREAS LARSSON</p> <p>Vintage 2017 92/100 GILBERT ET GAILLARD 93/100</p> <p>Vintage 2020 92/100 WINE ENTHUSIAST</p>