## Jean-Max Roger Sancerre rouge La Grange Dîmière

Cuvee sometimes composed of a blend of property and trade. The information given relates to the ownership part

The Terroir	Village: Bué, Sancerre, Amigny	Jean-Max Reger					
	Vineyards: various	Sancerre					
	Soil: Llimestone called Caillottes & Terres						
	Blanches (Kimmeridgian marls)	Jean-Max ROGER Bull (Chen) France					
	Exposure: south-western / south-eastern	SSE (ener) rance					
The Wines	Varietal: Pinot Noir Age: 25 to 40 years	<b>Density:</b> 7,000 plants / hectare <b>Yield:</b> 30 to 50 hl/ha					
	Vineyard Management: Produce grapes reflect	ting their terroir					
	<ul> <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> </ul>						
					-Technical survey of each plot: optimizat	ion and rationalization of phytosanitary operations.	
				Vinification	Winemaking technics: Produce wines reflecti	ng the fruitiness and density of the vintage	
				VININCATION	<ul> <li>-Handpicked, the grapes are sorted, destemmed and crushed: respect of their fragility.</li> <li>-Few days of cold maceration: smooth extraction of colour and tannins from the skin.</li> <li>-Natural-yeast fermentation with a gradual rise in temperatures: development of the aromati complexity.</li> </ul>		
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