


PRODUCT SHEET :	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	<div><div><div>Village: Bué, Sancerre, Amigny</div><div>Vineyards: various</div><div>Soil: Limestone called Caillottes & Terres Blanches (Kimmeridgian marls)</div><div>Exposure: south-western / south-eastern</div></div><div></div></div>	
The Wines	<div><div><div>Varietal: Pinot Noir</div><div>Age: 25 to 40 years</div></div><div><div>Density: 7,000 plants / hectare</div><div>Yield: 30 to 50 hl/ha</div></div><div><div>Vineyard Management: Produce grapes reflecting their terroir</div><div><div>-Organic amendment and deep soil working: revitalization of soil life.</div><div>-Guyot Poussard pruning: better balance of the stock</div><div>-Spring disbudding: control of the yield.</div><div>-Mechanical weed control: respect of soil life.</div><div>-Temporarily weed establishment: control of vigour and hydric balance.</div><div>-Technical survey of each plot: optimization and rationalization of phytosanitary operations.</div></div></div></div>	
Vinification	<div><div>Winemaking technics: Produce wines reflecting the fruitiness and density of the vintage</div><div><div>-Handpicked, the grapes are sorted, destemmed and crushed: respect of their fragility.</div><div>-Few days of cold maceration: smooth extraction of colour and tannins from the skin.</div><div>-Natural-yeast fermentation with a gradual rise in temperatures: development of the aromatic complexity.</div><div>-Regular pigeages or pumping-over: optimal extraction of tannins from the seeds.</div><div>-Running off of the wine after a short post-alcoholic-fermentation maceration: finalization the tannin structure.</div><div>-30 % of the wine aged in 400-litre barrels for 10 to 12 months: malolactic fermentation undergoes.</div><div>-Bottling in our estate with our own facilities: wine are stocked 6 months at least before being released: the tasted wine has settled after bottling.</div></div></div>	
Tasting Notes	<div><div><div>Ageing potential: 5 years or more for great vintages.</div><div>Serving temperature: 14 to 17°C</div></div><div><div>Organoleptic characteristics:</div><div><div><div>This red Sancerre's colour is lively and limpid. Its intense nose is reminiscent of red fruit such as sour cherry, red plum and blackcurrant. It also features floral notes. Starts off soft and round on the palate. The texture of the tannins develops progressively – they are round and give good length to the tasting experience.</div></div></div><div><div>How to drink it:</div><div><div>This cuvée is showcased when served with grilled and roasted meats, feathered game, and poultry.</div></div></div></div></div>	
Press	<div><div><div>Vintage 2014</div><div>90/100 DECANTER</div><div>Vintage 2015</div><div>88/100 GILBERT ET GAILLARD</div><div>14.5/20 GUIDE BETTANE ET DESSEAUVE</div><div>88/100 ANDREAS LARSSON</div><div>Vintage 2016</div><div>90/100 GILBERT ET GAILLARD</div><div>Vintage 2017</div><div>90/100 GILBERT ET GAILLARD</div></div><div><div>Vintage 2018</div><div>92/100 ANDREAS LARSSON</div><div>Vintage 2019</div><div>89/100 WINE ENTHUSIAST</div><div>Millésime 2020</div><div>91/100 ANDREAS LARSSON</div></div></div>	

