PRODUCT SHEET	Jean-Max Roger Sancerre rosé La Grange Dîmière

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

The Terroir

Villages : Vinon, Bué, Sancerre

Vineyard : various

Soil: flint, Kimmeridgian marls & Limestone
Silex, Terres Blanches & Caillottes'

Exposure: south-western / south-eastern

The Wines

Varietal: Pinot Noir
Age: 25 to 45 years

Density: 7,000 plants / hectare
Yield: 45 to 60 hl/ha

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

Vinification

Winemaking technics: produce wines reflecting the fruitiness and minerality of the vintage

-**Immediate pneumatic press**, cold settlement for between 48 and 72 hours: protection against deterioration of aromas and elimination of vegetal fragments and dust.

-**Long fermentation with control of the temperature:** development of the complexity of aromas.

-**Aging on heavy lees of fermentation until the first racking which occurred in February:** 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 years.

Serving temperature: from 10 to 13°C

Organoleptic characteristics:

*Direct pressing during vinification lends this Sancerre rosé all of its character and pale salmon colour. The nose is **fresh** with **aromas of red berries** and flowers. **Fine** and **delicate** on the palate with **lovely acidity** that provides elegance and **length to the tasting experience.***

How to drink it:

Such balance enables this wine to be enjoyed both on its own and paired with fine food. It is an ideal match for deli meats and salads as well as smoked salmon, fish carpaccios and crustaceans. Also delicious with exotic dishes such as sushi, sashimi and spicy dishes.

Press Release

Vintage 2015
87/100 GILBERT ET GAILLARD
Vintage 2016
88/100 GILBERT ET GAILLARD
Vintage 2018
88/100 GILBERT ET GAILLARD
Vintage 2021
Gold MEDAL GILBERT ET GAILLARD
88/100 WINE ENTHUSIAST