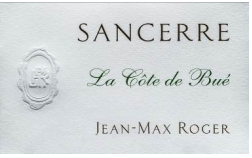


PRODUCT SHEET :	Jean-Max Roger Sancerre blanc La Côte de Bué	
The Terroir	Locality : La Côte de Bué Terroir : Kimmeridgian marl Exposure : south-east Slope: up to 50%	
The Wine	<div> <div> Varietal: Sauvignon Blanc, SICA VAC mass selection Age: 3 to 7 years </div> <div> Planting density: 7000 vines / hectare Yield: 55hl/ha </div> </div> <p>Vineyard management: showcasing the potential of a truly great terroir</p> <ul style="list-style-type: none"> -This locality's steep slopes require that we work manually or use caterpillar tractors. -Organic fertilizers, green manure and only very light turning of the soil: respects the soil's structure and microbial life. -Guyot-Poussard pruning: balances the vine, short pruning during the first years encourages good root development of the young plants. -Disbudding: limits yield and maintains the balance of the vine. -Weeding and control of mechanical grass seeding: respects the soil's microbial life. -Temporary or permanent growing of crop cover: helps control vine growth and water supply while limiting erosion. -Technical monitoring plot by plot: spraying is optimized and performed judiciously. 	
Vinification	<p>Vinification techniques: crafting wines that reflect the complexity of the terroir and the equilibrium of the vintage</p> <ul style="list-style-type: none"> -Handpicking: ensures that the fruit remains intact; sorting takes place in the vineyard. -The grapes are pressed immediately using a pneumatic press. The must is allowed to cold settle for 48 to 72 hours before being racked: this preserves the aromas and flavours and eliminates any vegetal debris or dust. -Long fermentation with sequential yeasting under monitored temperatures in stainless steel tanks and 400-L barrels: develops the wine's aromatic complexity. -Aged on full fermentation lees until the first racking, which takes place between February and April: develops minerality. -Blending of the tank and barrel-aged wines: the proportion of barrel-aged wine varies according to the vintage but does not exceed 30% of the final blend. -Bentonite fined, then filtered: enhances the flavours and aromas and stabilizes the wine. -Estate-bottled by us, the wine is stored for 2 months before being released: this allows the wines to be given the chance to rest after having been bottled. 	
Tasting notes	<div> Cellaring: up to 15 years Serving temperature: 8 to 12°C </div> <p>Organoleptic characteristics:</p> <p><i>Brilliant, pale yellow in colour with green and golden highlights. The first nose is very complex: it boasts primarily floral aromas along with notes of spices, vanilla and ginger. Starts off bold on the palate, evolving towards a slightly tannic finish that lends overall freshness.</i></p> <p>How to drink it:</p> <p><i>Mainly served alongside seafood – crustaceans, shellfish, and fish.</i></p>	
Press release	<div> <div> Vintage 2014 93/100 GILBERT ET GAILLARD 18/20 JANCIS ROBINSON Vintage 2015 87/100 ANDREAS LARSSON 91/100 GILBERT ET GAILLARD 95/100 REBECCA GIBB (DECANTER) Vintage 2016: 93/100 GILBERT ET GAILLARD 93/100 ANDREAS LARSSON 16/20 BETTANE ET DESSEAUVE </div> <div> Vintage 2017 93/100 GILBERT ET GAILLARD 16/20 BETTANE ET DESSEAUVE 95/100 REBECCA GIBB Vintage 2018 Silver medal MONDIAL SAUVIGNON 2022 94/100 GILBERT ET GAILLARD Vintage 2019 93/100 ANDREAS LARSSON Vintage 2020 94/100 ANDREAS LARSSON </div> </div>	