

PRODUCT SHEET :	<p style="text-align: center;">Jean-Max Roger Sancerre blanc cuvée Marnes et Caillottes</p>	
<p>The Terroir</p>	<p>Villages: Bué & Sancerre</p> <p>Vineyard: various vineyards</p> <p>Soil: Blend of Kimmeridgian Marls called 'Marnes' & Limestone called 'Caillottes'</p> <p>Exposure: south-eastern / south-western</p>	
<p>The Wines</p>	<p>Varietal: Sauvignon Blanc</p> <p>Age: from 5 to 40 years</p> <p>Density: 7,000 plants / hectare</p> <p>Yield: 55 hl/ha</p> <p>Vineyard Management: Produce grapes revealing its 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 	
<p>Vinification</p>	<p>Winemaking technics: Produce wines reflecting the fruitiness and density of the vintage</p> <ul style="list-style-type: none"> -Immediate pneumatic press, cold settlement for between 48 and 72 hours: Protection against deterioration of aromas et elimination of vegetal fragments and dust. -Long fermentation by natural yeasts with temperature control: Development of the complexity of aromas. -Ageing on heavy lees of fermentation until the first racking which occurred between February and April: 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. 	
<p>Tasting Notes</p>	<p>Ageing potential: 3 to 15 years.</p> <p>Serving temperature: 10 to 13°C</p> <p>Organoleptic characteristics:</p> <p><i>A blend of wines hailing from two types of terroirs – marls and stony calcareous "caillottes" – lends this wine all of its complexity. The finesse and fruit from the "caillottes" wines are complemented by the power and length of the marls. Exceptional citrus aromas and flavours along with appealing minerality. Refreshingly invigorating acidity. This wine needs a minimum of six months in the bottle in order to express all of its complexity.</i></p> <p>How to drink it:</p> <p><i>This cuvée may be enjoyed with dishes such as risotto or with cheeses.</i></p>	
<p>Press release</p>	<p>Vintage 2018</p> <p>90/100 ANDREAS LARSSON</p> <p>16/20 GUIDE BETTANE ET DESSEAUVE</p> <p>90/100 GILBERT ET GAILLARD</p> <p>15.5 REVUE DES VINS DE France</p> <p>Vintage 2019</p> <p>90/100 ANDREAS LARSSON</p> <p>GOLD MEDAL GILBERT ET GAILLARD</p> <p>Vintage 2021</p> <p>88/100 WINE ENTHUSIAST</p> <p>89/100 ANDREAS LARSSON</p>	

