	Jean-Max Roger Sancerre blanc cuvée <b>Genèse</b>	
PRODUCT SHEET :		
Terroir	Village: Bué.	
	Soil: Limestone called 'caillottes'.	Sancerre Appelicia Sancer Controlls Curvée "Genèse"
	Vineyard: Grand Chemarin and neighbouring vineyards with identical agronomic characteristics.	Mis en bostellles par Jean-Max ROGER  a BUE (Cher) France  Rockte de la Tropoleta
	Exposure: south-eastern	
The Wines	Varietal: Sauvignon Blanc  Age: 10 to 40 years  Vineyard Management: Produce grapes revealing its terroir  Density: 7,000 plants / Yield: 55 hl/ha.	hectare
	-Organic amendment and deep soil working: revitalization of soil life.	
	-Guyot Poussard pruning: better balance of the stock	
	-Spring disbudding: control of the yieldMechanical 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.	
	Winemaking technics: Produce wines reflecting the fruitiness and density of the vintage	
Vinification	-Immediate pneumatic press, cold settlement for between 48 and 72 hours: protection against	
	deterioration of aromas et elimination of vegetal fragments and dust.	
	<ul> <li>-Long fermentation by natural yeasts with temperature control: development of the complexity of aromas.</li> <li>-Ageing on heavy lees of fermentation until the first racking which occurred between February and April: development of the minerality.</li> <li>-Fining and filtration: stabilisation of aromas and wine</li> </ul>	
	-Bottling in our estate with our own facilities: wines are stocked two mo	nths at least before being
	released: the tasted wine has settled after bottling.	
Tasting Notes	Ageing potential: 3 to 10 years. Serving temperature:	10 to 13°C
	Organoleptic characteristics:	
	Crafted with grapes grown in ancestral plots in the village of Bué, this wine has shaped the tastes of several generations of our family. It is the genesis of our estate. Bué's stony, calcareous "caillottes" yield a wine that is all elegance, finesse and unctuousness. Notes of citrus and white flowers complement ripe fruit flavours. Minerality and freshness shine throughout the tasting experience and contribute to a long, flavourful finish.	
	How to drink it:	
	This cuvée is showcased when paired with all types of seafood – crustac cooked fish.	reans, shellfish and raw or
Press Release	Vintage 2015 88/100 GILBERT ET GAILLARD Vintage 2016 89/100 GILBERT ET GAILLARD Vintage 2018 90/100 GILBERT ET GAILLARD	