


PRODUCT SHEET :	<p style="text-align: center;">Jean-Max Roger Sancerre blanc Grand Chemarin</p>			
<p>Terroir</p>	<p>Village : Bué Locality : le Grand Chemarin Terroir : Caillottes Exposure: south-east</p> 			
<p>The vines</p>	<p>Varietal: Sauvignon Blanc Density: 7,000 vines / hectare Age: 10 to 35 years Yield: 55 hl/ha</p> <p>Vineyard management: showcasing the potential of a truly great terroir</p> <ul style="list-style-type: none"> -Organic fertilizers, green manure and 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 yields 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: Mildium process, spraying is optimized and performed judiciously. 			
<p>Vinification</p>	<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, the grapes are sorted 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: the indigenous yeasts help develop the wine's aromatic complexity at the beginning of fermentation while selected yeasts are used at the end. -Aged on full fermentation lees until the first racking, which takes place at the end of spring: 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 6 months before being released: this allows the wines to be given the chance to rest after having bottling. 			
<p>Tasting notes</p>	<p>Cellaring: up to 15 years Serving temperature: 9 to 13°C</p> <p>Organoleptic characteristics: <i>This part of the Grand Chemarin vines results in the finest, most elegant expression in our range of Sancerre wines. Citrus flavours and aromas – mandarin in particular – are characteristic of this terroir. Lovely intensity on the nose as on the palate yet always fresh. Smooth on the palate, boasting remarkable freshness and dense, velvety structure with exquisite flavours reminiscent of the nose. Mineral finish.</i></p> <p>How to drink it: <i>Mainly enjoyed with seafood – crustaceans, shellfish, and raw or cooked fish, as well as with white meats</i></p>			
<p>Press Release</p>	<table style="width: 100%; border: none;"> <tr> <td style="width: 50%; vertical-align: top;"> <p>Vintage 2015 16/20 BETTANE ET DESSEAUVE 91/100 GILBERT ET GAILLARD 91/100 ANDREAS LARSSON 94/100 REBECCA GIBB (DECANTER)</p> <p>Vintage 2016 92/100 GILBERT ET GAILLARD 91/100 ANDREAS LARSSON 16/20 GUIDE BETTANE ET DESSEAUVE</p> <p style="text-align: center;">www.jean-max-roger.fr</p> </td> <td style="width: 50%; vertical-align: top;"> <p>Vintage 2017 93/100 GILBERT ET GAILLARD 16/20 BETTANE ET DESSEAUVE 94/100 REBECCA GIBB</p> <p>Vintage 2018 92/100 GILBERT ET GAILLARD 93/100 ANDREAS LARSSON 85 MONDIAL SAUVIGNON BLANC</p> <p>Vintage 2019 93/100 ANDREAS LARSSON</p> <p>Vintage 2020 93/100 ANDREAS LARSSON</p> </td> </tr> </table>		<p>Vintage 2015 16/20 BETTANE ET DESSEAUVE 91/100 GILBERT ET GAILLARD 91/100 ANDREAS LARSSON 94/100 REBECCA GIBB (DECANTER)</p> <p>Vintage 2016 92/100 GILBERT ET GAILLARD 91/100 ANDREAS LARSSON 16/20 GUIDE BETTANE ET DESSEAUVE</p> <p style="text-align: center;">www.jean-max-roger.fr</p>	<p>Vintage 2017 93/100 GILBERT ET GAILLARD 16/20 BETTANE ET DESSEAUVE 94/100 REBECCA GIBB</p> <p>Vintage 2018 92/100 GILBERT ET GAILLARD 93/100 ANDREAS LARSSON 85 MONDIAL SAUVIGNON BLANC</p> <p>Vintage 2019 93/100 ANDREAS LARSSON</p> <p>Vintage 2020 93/100 ANDREAS LARSSON</p>
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