



Champagnes & Châteaux  
QUALITY SINCE 1989

## POUILLY-FUMÉ LES CHANTE-ALOUETTES, 2020 DOMAINE JEAN-MAX ROGER

The Roger family descends from a long line of winegrowers from the village of Bué dating back to the early 1600's. Jean-Max Roger took over the four hectares left to him by his parents in the early 1970s and expanded the estate. Now two of his three sons, Etienne and Thibault work at the estate too, which covers an area of 26 ha in Sancerre AoC and 5 ha in Ménéteau-Salon AoC. We love the fresh, clean bouquets they achieve and the light but penetrating flavours.

**Grape:** 100% Sauvignon Blanc

### Vineyard & Vinification Note:

**Soil:** clay-limestone and flint

**Vineyard:** Les Chante-Alouettes

**Exposure:** south-western

**Commune :** Pouilly sur Loire

**Age of vines:** 10 to 40 years

**Density:** 7,000 plants / hectare

**Yield:** 50 to 60 hl/ha

**Pruning:** Single Guyot.

The soil is worked beneath the rows and grass is grown between them. The vines are disbudded in the spring. Each vineyard parcel is monitored so as to optimise chemical interventions while reducing them as much as possible.

The grapes are pressed immediately using a pneumatic press and the must is cold settled for 48 hours.

The grape sediment is carefully removed and the clear juice is brought up to temperature.

Fermentation using indigenous yeasts takes place under controlled temperatures for several weeks in order to give a maximum of aromatic complexity to the wine. The first racking takes place in January or February and is followed by ageing on the lees.



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**Cont'd:**

Bentonite fining removes unstable proteins and polishes the aromas.  
Cold stabilization reduces tartrate crystals.  
The wine is Kieselguhr filtered.  
The wine is bottled at the estate's facilities.

**Tasting Note:**

This blend, crafted with grapes from various terroirs, gives this cuvée all of its typicity. The nose is very expressive with white-fleshed fruit, vegetal, and mineral notes. Its complexity revolves around notes of foliage and flower bouquet. The aromas are echoed on the palate, which offers a long, tasting experience with an impressive minerality. The fresh, mouth-watering structure is marked by a slightly tannic finish that supports this wine's aromatic potential.

**Ageing potential:** 3 to 5 years

**Food Pairing:**

Great with shellfish, raw or cooked fish. Also goes well with a goat's cheese starter.