



Champagnes & Châteaux  
QUALITY SINCE 1989

## SANCERRE VIEILLES VIGNES, 2019 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:** “caillottes” and Kimmeridgian marls.

**Vineyard:** variable, depending on the age of the vines. –

**Exposure:** south-eastern / south-western -**Commune:** Bué.

**Age:** 40 years or more. **Density:** 7,000 plants / hectare. **Yield:** 40 hl/ha. **Pruning:** Single Guyot.

**Viticulture:** 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.

**Vinification:** The grapes are pressed immediately using a pneumatic press and the must is cold settled for between 48 and 72 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 aged in stainless steel tanks (70-80%) and 400-litre oak barrels (20-30%). The first racking takes place in January or February and is followed by ageing on the lees. The tank-aged and barrel-aged wines are blended.

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.



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**Cont'd:****Tasting Note:**

The terroirs of Bué express themselves to their fullest potential in this Vieilles Vignes cuvée. The stony calcareous “caillottes” give it finesse and elegance, the marls power, and the partial barrel ageing gives it structure.

Light gold in colour with green highlights. Sophisticated and elegant nose. On the palate it starts off with a delicious sensation of mouth-filling concentration, boasting remarkable intensity and length.

A very elegant wine.

**Ageing potential:** 10 years or more

**Food Pairing:**

The perfect partner to a grilled lobster