



Champagnes & Châteaux  
QUALITY SINCE 1989

## SANCERRE LA GRANGE DIMIÈRES ROSÉ, 2022 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% Pinot Noir

### Vineyard & Vinification Note:

**Soil:** flint, "terres blanches", "caillottes".

**Vineyard:** various

**Exposure:** south-western / south-eastern

**Communes:** Vinon, Bué, Sancerre

**Age:** 10 to 40 years

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

**Yield:** 55 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. Green harvest is performed. Each vineyard parcel is monitored 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 between 48 and 72 hours.

The grape sediment is carefully removed, and the clear juice is brought up to temperature. Yeasts are added and fermentation lasts from 4 to 8 weeks under controlled temperatures to extract and preserve as much aromatic complexity as possible.



Champagnes and Châteaux, 11 Calico House, Plantation Wharf, London SW11 3TN

t 020 7326 9655 e [info@champagnesandchateaux.co.uk](mailto:info@champagnesandchateaux.co.uk)

[champagnesandchateaux.co.uk](http://champagnesandchateaux.co.uk)



## Cont'd:

The wine is first racked in February or March.

The wine is aged on fine lees

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:**

Brilliant in aspect with pink colour reminiscent of redcurrant. The nose hints discretely at redcurrant, kiwi and mashed banana. Nuances of liquorice and menthol add complexity to the whole. This wine has a straightforward attack with marked freshness and vivacity on the palate. It is long on the finish with notes of poached fruit. – **Ageing potential: 3 years.**

### **Food Pairing:**

Direct pressing of the Pinot Noir grapes gives this wine its characteristic salmon pink colour along with lightness and freshness, making it the perfect match for Asian and Indian cuisine, deli meats and smoked salmon. It may also be served as an aperitif.