



Champagnes & Châteaux

QUALITY SINCE 1989

## SANCERRE LES CAILLOTES, 2023 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 Ménétoeu-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"

**Vineyards:** Saint Martin, L'Epée and other famous vineyards within these communes.

**Exposure:** southern / south-western

**Communes:** Bué, Amigny (Sancerre)

**Age:** 6 to 40 years

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

**Yield:** 55 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

The grapes are pressed immediately using a pneumatic press and the must is cold settled 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, 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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The wine is bottled at the estate's facilities.

**Cont'd:**

**Tasting Note:**

Pale gold in colour with golden highlights. Intense, complex nose reminiscent of flowers (peony rose), opening to fruitier notes of mango and lemon tart with a touch of meringue on the finish. Rich, round attack that fills the mouth giving way to increasing freshness on the mid-palate and ending on a pleasantly vivacious note. Flavours of yellow peach and poached apricots are strongly echoed on the palate.

**Ageing potential:** from 3 to 5 years.

**Food Pairing:**

This wine may be served as an aperitif. It is the perfect accompaniment to shellfish and raw or cooked fish. It is also a good match for white meat (poultry, veal) and goat's cheese.