

Tech Sheet	<div>Jean-Max Roger</div> <div>Menetou-Salon blanc Le Petit Clos</div>
Terroir	<p><b>Village</b> : Morogues</p> <p><b>Terroir</b> : Fouchet and others</p> <p><b>Lieu-dit</b> : Kimmeridgian</p> <p><b>Exposure</b> : SouthWest</p>
Vines	<div> <div>Blend : Sauvignon blanc</div> <div>Age of the Vines : 25 years</div> </div> <div> <div>Planting Density : 7,000 plants / hectare</div> <div>Yield: 40-60 hl/ha</div> </div> <p><b>Vineyard Management : Sustainability and expression of terroir</b></p> <ul style="list-style-type: none"> <li>-Organic Ammendment and land preparation : <i>revitalization of soil</i></li> <li>-Guyot Poussard Pruning : <i>better balance of the crop</i></li> <li>-Debudding: <i>control of the the yield</i></li> <li>-Mechanical weed control: <i>respect of the soil</i></li> <li>-Temporarily weed establishment: <i>control of vigour and hydric balance</i></li> <li>-Technical survey of each plot: <i>optimization and rationalizaton of phytosanitary operation</i></li> </ul>
Vinification	<p><b>Vinification technique: Reflects the balance of the vintage with fruity and refreshing wines</b></p> <ul style="list-style-type: none"> <li>-Direct pneumatic press cold settlement for 48-72 hours for protection against the deterioration of aromas from extreme filtration</li> <li>-Long fermentation with native yeast and temperature control: <i>development of complex aromas in the wine</i></li> <li>-Aging on lees until first racking that happens between February and April: <i>develops minerality</i></li> <li>-Stabilizing the wine to enhance the Clay soil influence : <i>refined aromas</i></li> <li>-Bottled at the estate with own facility</li> <li>-Stored for 2 months before release : <i>after tasting, the wine rested in bottle</i></li> </ul>
Tasting Notes	<p><i>Pale yellow with brilliant green reflections. <b>Very expressive upfront on the nose.</b> Noticeably herbaceous with: <b>fennel, verbena, wormwood</b> with floral notes, including hawthorn. <b>The complexity continues with notes of lychee , lemon and other citrus.</b> The palate is immediately bright with acidity. Notes of candied lemon, lychee and fresh rose. <b>The finish showcases classic green peppers.</b></i></p> <p><b>Pairing :</b></p> <p><i>This is highlighted best by serving with light white meats and fresh cheese, specifically chevre.</i></p>

