


PRODUCT SHEET	<p style="text-align: center;">Jean-Max Roger Sancerre rosé La Grange Dimière</p>	
<p>The Terroir</p>	<p>Villages : Vinon, Bué, Sancerre Vineyard : various Soil: flint, Kimmeridgian marls & Limestone Silex, Terres Blanches & Caillottes' Exposure: south-western / south-eastern</p>	
<p>The Wines</p>	<p>Varietal: Pinot Noir Density: 7,000 plants / hectare Age: 25 to 45 years Yield: 45 to 60 hl/ha</p> <p>Vineyard Management: Produce grapes revealing its terroir</p> <ul style="list-style-type: none"> -Organic amendment and deep soil working: revitalization of soil life -Guyot Poussard pruning: better balance of the stock -Spring disbudding: control of the yield -Mechanical weed control: respect of soil life -Temporarily weed establishment: control of vigour and hydric balance -Technical survey of each plot: optimization and rationalization of phytosanitary operations 	
<p>Vinification</p>	<p>Winemaking technics: produce wines reflecting the fruitiness and minerality of the vintage</p> <ul style="list-style-type: none"> -Immediate pneumatic press, cold settlement for between 48 and 72 hours: protection against deterioration of aromas and elimination of vegetal fragments and dust. -Long fermentation with control of the temperature: development of the complexity of aromas. -Aging on heavy lees of fermentation until the first racking which occurred in February: development of the minerality. -Fining and filtration: stabilisation of aromas and wine -Bottling in our estate with our own facilities: wines are stocked two months at least before being released, the tasted wine has settled after bottling. 	
<p>Tasting Notes</p>	<p>Ageing potential: 3 years. Serving temperature: from 10 to 13°C</p> <p>Organoleptic characteristics:</p> <p><i>Direct pressing during vinification lends this Sancerre rosé all of its character and pale salmon colour. The nose is fresh with aromas of red berries and flowers. Fine and delicate on the palate with lovely acidity that provides elegance and length to the tasting experience.</i></p> <p>How to drink it:</p> <p><i>Such balance enables this wine to be enjoyed both on its own and paired with fine food. It is an ideal match for deli meats and salads as well as smoked salmon, fish carpaccios and crustaceans. Also delicious with exotic dishes such as sushi, sashimi and spicy dishes.</i></p>	
<p>Press Release</p>	<p>Vintage 2014 87/100 GILBERT ET GAILLARD Vintage 2015 87/100 GILBERT ET GAILLARD Vintage 2016 88/100 GILBERT ET GAILLARD Vintage 2018 88/100 GILBERT ET GAILLARD</p>	