

Product Sheet:	Jean-Max Roger SANCERRE ROUGE CUVÉE « LA GRANGE DÎMIÈRE »	
The Terroir :	<ul style="list-style-type: none"> - Soil: Caillottes (limestone soils) & Terres Blanches (Kimmeridgian marls) - Vineyard: various - Exposure: south-western / south eastern - Communes: Bué, Sancerre, Amigny 	
The Wines :	<ul style="list-style-type: none"> - Varietal: Pinot Noir - Age: 25 to 40 years - Vineyard Management: Produce grapes reflecting their terroir. <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. 	
Vinification :	<ul style="list-style-type: none"> - Winemaking technics: Produce wines reflecting the fruitiness and density of the vintage <ul style="list-style-type: none"> Handpicked, the grapes are sorted, destemmed and crushed: respect of their fragility. Few days of cold maceration: smooth extraction of colour and tannins from the skin. Natural-yeast fermentation with a gradual rise in temperatures: development of the aromatic complexity. Regular pigeages or pumping-over: optimal extraction of tannins from the seeds. Running off of the wine after a short post-alcoholic-fermentation maceration: finalization the tannin structure. 30 % of the wine aged in 400-litre barrels for 10 to 12 months: malolactic fermentation undergoes. Bottling in our estate with our own facilities: bottles are stored for 6 months at least before being released: the tasted wine has settled after bottling. 	
Tasting Notes :	<ul style="list-style-type: none"> - Ageing potential: 5 years - Colour: Vermilion with tile-red highlights. - Nose: The first smell is discreet with notes of undergrowth and humus. It opens up with aeration on cherry jam and liquorice. Slightly spicy on the finish (rosemary). - Palate: Supple in attack, the flesh is crisp, nicely rich and structured by fine but still firm tannins. Long aromatic return on blackcurrant and plum. 	

