<table>
<thead>
<tr>
<th><strong>Product Sheet:</strong></th>
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<tbody>
<tr>
<td><strong>Jean-Max Roger</strong></td>
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<td><strong>Sancerre rouge Cuvée « La Grange Dîmière »</strong></td>
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### The Terroir:
- **Soil:** Caillottes (limestone soils) & Terres Blanches (Kimmeridgian marls)
- **Vineyard:** various
- **Exposure:** south-western / south eastern
- **Communes:** Bué, Sancerre, Amigny

### The Wines:
- **Varietal:** Pinot Noir
- **Density:** 7,000 plants / hectare
- **Age:** 25 to 40 years
- **Yield:** 30 to 50 hl/ha
- **Vineyard Management:** Produce grapes reflecting their terroir.
  - *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:
- **Winemaking technics:** Produce wines reflecting the fruitiness and density of the vintage
  - *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:
- **Ageing potential:** 5 years
- **Serving temperature:** 14 to 17°C
- **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.