

<b>Product Sheet:</b>	<b>Jean-Max Roger</b> <b>SANCERRE ROUGE CUVÉE « LA GRANGE DÎMIÈRE »</b>	
<b>The Terroir :</b>	<ul style="list-style-type: none"> <li>- <b>Soil:</b> Caillottes (limestone soils) &amp; Terres Blanches (Kimmeridgian marls)</li> <li>- <b>Vineyard:</b> various</li> <li>- <b>Exposure:</b> south-western / south eastern</li> <li>- <b>Communes:</b> Bué, Sancerre, Amigny</li> </ul>	
<b>The Wines :</b>	<ul style="list-style-type: none"> <li>- <b>Varietal:</b> Pinot Noir</li> <li>- <b>Age:</b> 25 to 40 years</li> <li>- <b>Vineyard Management:</b> Produce grapes reflecting their terroir. <ul style="list-style-type: none"> <li><b>Organic amendment and deep soil working:</b> revitalization of soil life.</li> <li><b>Guyot Poussard pruning:</b> better balance of the stock</li> <li><b>Spring disbudding:</b> control of the yield.</li> <li><b>Mechanical weed control:</b> respect of soil life.</li> <li><b>Temporarily weed establishment:</b> control of vigour and hydric balance.</li> <li><b>Technical survey of each plot:</b> optimization and rationalization of phytosanitary operations.</li> </ul> </li> </ul>	
<b>Vinification :</b>	<ul style="list-style-type: none"> <li>- <b>Winemaking technics:</b> Produce wines reflecting the fruitiness and density of the vintage <ul style="list-style-type: none"> <li><b>Handpicked, the grapes are sorted, destemmed and crushed:</b> respect of their fragility.</li> <li><b>Few days of cold maceration:</b> smooth extraction of colour and tannins from the skin.</li> <li><b>Natural-yeast fermentation with a gradual rise in temperatures:</b> development of the aromatic complexity.</li> <li><b>Regular pigeages or pumping-over:</b> optimal extraction of tannins from the seeds.</li> <li><b>Running off of the wine after a short post-alcoholic-fermentation maceration:</b> finalization the tannin structure.</li> <li><b>30 % of the wine aged in 400-litre barrels for 10 to 12 months:</b> malolactic fermentation undergoes.</li> <li><b>Bottling in our estate with our own facilities:</b> bottles are stored for 6 months at least before being released: the tasted wine has settled after bottling.</li> </ul> </li> </ul>	
<b>Tasting Notes :</b>	<ul style="list-style-type: none"> <li>- <b>Ageing potential:</b> 5 years</li> <li>- <b>Colour:</b> Vermilion with tile-red highlights.</li> <li>- <b>Nose:</b> 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).</li> <li>- <b>Palate:</b> Supple in attack, the flesh is crisp, nicely rich and structured by fine but still firm tannins. Long aromatic return on blackcurrant and plum.</li> </ul>	

