PRODUCT SHEET	Jean-Max Roger Sancerre blanc cuvée **Les Caillottes**
The Terroir	**Villages:** Bué, Amigny & Sancerre **Vineyards:** Saint Martin, L'Epée and other famous vineyards within these villages. **Soil:** Limestone called 'caillottes' **Exposure:** southern / south-western
The Wines	**Varietal:** Sauvignon Blanc **Age:** 6 to 40 years **Density:** 7,000 plants / hectare **Yield:** 55 hl/ha **Vineyard Management: Produce grapes revealing its 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** **-Immediate pneumatic press, cold settlement for between 48 and 72 hours**: protection against deterioration of aromas et elimination of vegetal fragments and dust. **-Long fermentation by natural yeasts with temperature control:** development of the complexity of aromas. **-Ageing on heavy lees of fermentation until the first racking which occurred between February - and April:** 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.
Tasting Notes	**Ageing potential:** 3 to10 years **Serving temperature:** 8 to 12°C **Organoleptic characteristics:** *This blend of grapes from plots in the villages of AmIgny, Sancerre and Vinon fully expresses the stony calcareous "caillottes" terroir it hails from. Fruity freshness, **finesse, vivacity** and **minerality** characterize this wine. It is expressive, combining notes typical of the varietal (rhubarb, broom), floral (hawthorn) and fruit (grapefruit, lemon). **Starts off bold** on the palate offering **dense structure** and **well-balanced acidity** with lemony accents. **Lasting finish** evocative of fresh fruit.* **How to drink it:** *This cuvée may be enjoyed on its own as an aperitif, though it is showcased when matched with all types of seafood – crustaceans, shellfish, and raw or cooked fish. It may also be paired with white meats (poultry, veal) and cheeses - goat's milk and blue cheeses in particular.*
Press release	**Vintage 2014:** 88/100 WINE ENTHUSIAST MAGAZINE **Vintage 2016** 89/100 GARDINI NOTES WINE RANKING