

TECH SHEET	<p style="text-align: center;">Jean-Max Roger Sancerre blanc cuvée Marnes & Caillottes</p>	
Terroir	<p>Village : Bué, Amigny and Sancerre</p> <p>Terroir : 50 % Marn Kimmmeridgian, 50 % Caillottes</p> <p>Vineyard : different parcels from Marnes sur Bué and Crézancy, and Caillottes in Sancerre and Amigny</p> <p>Exposure : West, SouthWest</p>	
Vigne	<p>Varietal : Sauvignon blanc Density : 7,000 plants / hectare</p> <p>Age : 10-40 years old Yield : 55hl/ha</p> <p>Vineyard Management : Sustainability and preservation of the 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. 	
Vinification	<p>Vinification Techniques : made to produce wines reflecting the balance of the vintage between fruit and minerality</p> <ul style="list-style-type: none"> -Direct pneumatic press cold settlement for 48-72 hours for protection against the deterioration of aromas from extreme filtration -Long fermentation with native yeast and temperature control: development of complex aromas in the wine -Aging on lees until first racking that happens between February and April: develops minerality -Stabilizing the wine to enhance the Clay soil influence : refined aromas -Bottled at the estate with own facility -Stored for 2 months before release : after tasting, the wine rested in bottle 	
Tasting Notes	<p><i>The terroirs of Marnes and Caillottes work compliment each other to create a complex wine. The finesse of the fruit from Caillottes is balanced by the power and length given from the fruit from Marl soils. The aromas are incredibly appetizing, with citrus and minerality leading to a brilliant acid structure. To refine its complexity, the wine spends 6 months aging in bottle.</i></p> <p>Pairing:</p> <p><i>The wine is best complimented by slow cooked risotto or an end of meal cheese platter.</i></p>	

