



Domaine
ROGER NEVEU
VIGNERONS DEPUIS 1603



● SANCERRE ROUGE

Rooted in Sancerre's finest terroirs, our family-owned vineyards have been passed down through generations. We craft and age our wines in underground cellars at ideal temperatures, ensuring quality at every stage—from vine to bottle—for a consistently exceptional tasting experience.

WINE TECH SHEET

Appellation	Sancerre AOC
Grapes Variety	Pinot Noir
Élevage	8-10 months in stainless steel vats
Terroirs	Terres Blanches (clay and limestone white soils), Caillottes (ebbly soils covered by calcareous pebbles) and Silex (siliceous-clayey soils)
Average Age of Vines	25-30 years
Pruning Method	Guyot Poussard
Planting Density	7,000 plants per hectare
Storage	Best enjoyed within 5 years.
Serving Temperature	12 - 14 °C
Food & Wine Pairing	Perfect with cold cuts, white and grilled meats, fish, and cheese.
Environmental Certification	Certified High Environmental Value (HVE), a guarantee of environmentally friendly practices that foster biodiversity and promote a sustainable approach to our vineyard.

VINEYARD WORK & CARE

The sustainably grown vines, with 50% grass cover, are carefully tended throughout the season to ensure top-quality grapes.

HARVEST

The harvest date is crucial, marking the year's work. Vines are meticulously tended to ensure healthy grapes with optimal sugar-acid balance.

VINIFICATION

100% destemming. Cold pre-fermentation maceration for four to five days. Temperature-controlled alcoholic fermentation for one week with regular pump-overs. Malolactic fermentation. Ageing in vat.

WINE TASTING

This wine opens with aromas of fresh red fruits (strawberries, blackcurrants) and offers a beautifully harmonious palate. Tasty tannins lead to a flavorful, aromatic finish.