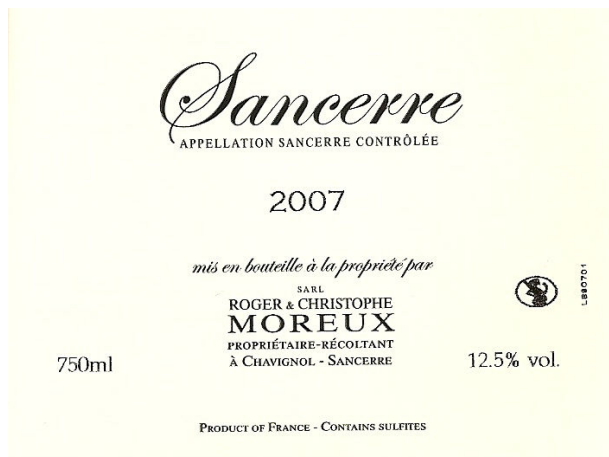




Authenticity and Quality...

Sancerre, Tradition

Domaine Roger et Christophe Moreux



Domaine Roger et Christophe Moreux is located in Chavignol, a small village within Sancerre where one of France's greatest cheeses is made: "Crottin de Chavignol", a goat cheese, even protected by an AOC. This village also produces the finest wine of the whole appellation with the greatest expression of terroir.

The wine is made from grapes grown on the calcareous clay soils of "Les Terres Blanches" resulting in a powerful, well-structured and vigorous wine.

THE DOMAIN

The "Domaine Roger et Christophe Moreux" has been a family domain for generations. It is one of the oldest families in Sancerre (since 16th century) who owns and farms barely 10 ha of prime Sauvignon Blanc and Pinot Noir. The domain produces 65,000 bottles/year.

THE VINEYARD

Soil: clay and limestone white soils (called the "terres blanches")

Grape variety: Sauvignon

Age of the vines: 15 to 30 years old

Area: 5 ha

Yield: 35 hl/ha

Production: 25,000 bottles/year

WINE MAKING PROCESS

- Pressing just after the harvest
- Settling of the must
- Fermentation
- Maturing in stainless steel vats between 6 to 8 months

TASTING NOTES

Dry white wine, pale gold color with bright green tints. Fresh and lively nose with box, heather and flint aromas. Tender attack, lively and pleasant acidity in the mouth, this Sancerre ends with a hint of blackcurrant bud.

EVOLUTION

This wine can be kept a few years to express more complex aromas

WINE AND FOOD

Serve between 10°-12°C with
Fish cooked in a sauce - Goat
cheese