

DOMAINE DU CARROU

Dominique ROGER
18300 BUE

FICHE TECHNIQUE

SANCERRE BLANC
« DOMAINE DU CARROU »



HISTORY :

The "Carrou" is the name of the square adjacent to the cellars of the Domaine. The term "Carrou" comes from the old French and means: crossroads, place of intersection of several roads. If this term has given its name in the Domain, it also symbolizes the meeting of three major soils in this vintage classic Sancerre.

SITUATION DES PARCELLES :

Commune de BUE principalement mais aussi sur les terroirs limitrophes de SANCERRE, CREZANCY et VINON.

SUPERFICIE : 5 ha

AGE OF VINES : 24 YEARS

VARIETAL : 100% sauvignon blanc

RENDEMENT : 56 HL/HA

TERROIRS :

- 60% "caillottes" (hard limestone) and "guériottes" (soft limestone), calcareous soils of the Mesozoic era of the Oxfordian Jurassic (150 million years) and very shallow stony who reveal a fruit of Sauvignon elegant in his youth. These geological formations of the oldest vineyards are located on the first floor of the hills, 250 m above sea level.
- 25% of "white land" (clay and limestone), with clusters of small fossilized shells, always from the Mesozoic Era but Jurassic Kimmeridgian, offering a slower growth in structured wines. This soil occupies the steepest slopes of the hills, between 300 and 350 m.
- 15% "Chailloux" Tertiary Eocene flint. The newest geological stages of Sancerre (35 million years) is present on the side closest to the Loire about 300 m.

METHOD OF CULTIVATION

- Tillage in the row (between vines) and grass cover between rows
- Fertilization by organic compost
- Even distribution of vegetation and clusters on the vine thanks to strict disbudding practiced in the spring (we systematically eliminate all but the shoot's two main branches to control performance). This aeration of vegetation and fruit reduces wetting time and avoids unnecessary fungicide treatments. This approach also aims to increase the "leaf area" (light) which promotes the accumulation of sugars in grapes by optimizing photosynthesis. This is reinforced by the height of vine cuts (trimming) increased by 15% compared to the "traditional practice" of the appellation. This method has a second advantage: it increases the time to "shadow" of a row of vines on the other and thus protects the grapes from the area of excessive heat.
- Parallel use of agro-weather stations on the parcels and a computerized epidemiological risk model to assess the sensitivity of the vine to fungal diseases to avoid unnecessary interventions again
- Manual harvest with sorting of clusters or parts of clusters altered or insufficiently mature.

VINIFICATION :

- Fermentation: 3 weeks to 1 month at room temperature. Yeasts are used to preserve the identity "terroir" of the wine
- Sur-les ageing
- After filtration with care, the bottling takes place from spring to late summer.

TASTING NOTES:

By the methods we use, both in the vineyard and in the cellar, it lets us "speak" the terroir in our wines.

The aromas of white flowers, citrus, white and yellow fruits. The frame is supported by a generous minerality of the wine which makes an ideal aperitif wine, or served with appetizers, meats, shellfish, grilled fish (or sauce) and goat cheese (Crottin de Chavignol).

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