

Description:

La Côte de Bué is a single-vineyard Sancerre Blanc from Domaine Jean-Max Roger, made from 100% Sauvignon Blanc. The vineyard's steep, south-east-facing slopes sit on Kimmeridgian marl, giving the wine a different character from the more typical stony limestone soils found elsewhere in Sancerre. The nose is complex, with floral aromas alongside ginger, spice and subtle vanilla. On the palate, it has real weight and concentration, with a slightly savoury, gently grippy finish balanced by fresh acidity. A more structured and layered expression of Sauvignon Blanc, with the potential to develop over several years in bottle.

Tasting notes:

White Flowers, Grapefruit, Ripe Citrus, Ginger, Vanilla, Spice, Mineral Finish

Allergens:

Contains sulphites.

Dish Pairing:

- Grilled lobster
- Scallops
- Roast turbot
- Shellfish with a butter sauce

Talking Point:

La Côte de Bué comes from a particularly steep vineyard, with slopes reaching gradients of up to 50%. The Kimmeridgian marl soil is the same geological formation associated with Chablis, containing layers of limestone and fossil-rich clay. The vineyard faces south-east, helping the grapes ripen, while the marl brings structure and depth to the wine. Jean-Max Roger harvests the grapes by hand and ferments part of the wine in 400-litre barrels, with the remainder in stainless steel. The proportion matured in barrel varies by vintage but is capped at 30%.