

Lucien Crochet



On my first visit to Bué in 1981 to introduce myself to Lucien Crochet, I waded through the various signs for other Crochet-named domaines in the tiny village before finding the plaque for “Lucien” on a little rise above the church in the town’s main square. Lucien was gracious, the wines were lip-smackingly delicious, and I ordered 300 bottles of his Sancerre from the Clos du Chêne Marchand vineyard. Over the course of 30 years (I write this in January, 2012), that small initial purchase of a barrel of Sancerre has grown to many thousands of bottles purchased from Lucien Crochet and his son, Gilles, to such an extent that this is now our largest supplier.

It was Lucien’s marriage to the daughter of Lucien Picard and the subsequent fusion of the domaines of Lucien Picard and André Crochet that created the Domaine Lucien Crochet. Monsieur Picard was one of the very first growers in the Sancerre district to begin bottling his wines and selling them primarily to restaurants in Paris. Lucien Crochet expanded the work of his father-in-law and, over a thirty year period, also expanded the domaine so that it now encompasses 38 hectares of vineyards, almost all located in the village of Bué, with smaller holdings in the neighboring Vinon and Crézancy. The domaine now stands in proud contrast to the industrial operations pushing their vines to the absolute limit to quench the insatiable American thirst for the wines of this appellation. The wines of Lucien Crochet offer a crystal clear prism to the region’s terroir and display the heights that Sancerre can reach.

Viticulture:

- **Farming:** Lutte Raisonnée
- **Treatments:** Synthetic treatments only when necessary, no herbicide
- **Ploughing:** Annual hoeing to promote soil health
- **Soils:** A combination of Oxfordian limestone-clays (Griottes), Kimmeridgian limestone-gravels (Terres Blanches), and Kimmeridgian limestone-gravels (Caillottes)
- **Vines:** Trained in single Guyot and planted at 7,000-8,800 vines/ha. Average vine age is 25 years.
- **Yields:** Controlled through severe winter pruning, debudding, and green harvesting. 55-65 hl/ha.
- **Harvest:** Entirely manual, in mid-late September
- **Purchasing:** Some purchasing from local growers on basic cuvées, from c. 7 ha of vines throughout Sancerre



Vinification:

- **Fermentation:** Wines ferment with selected yeasts in stainless-steel tanks. Red wines see total destemming and a weeklong cold soak before fermentation.
- **Extraction:** A combination of punchdowns and pumpovers for red wines, no bâtonnage for white wines
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing for reds, pneumatic, whole-cluster direct pressing for whites
- **Malolactic Fermentation:** Occurs spontaneously in spring for reds, blocked in whites and rosés to preserve freshness

Aging:

- **Élevage:** Wines age in stainless-steel tanks, foudres, demi-muids, or barriques, depending on cuvée. Most white wines spend c. 12 months aging, with 18 months for reds, and 6 months for the domaine’s rosé.
- **Lees:** 6-8 months for basic wines, 12 months for single parcel wines
- **Fining and Filtration:** Wines are fined with diatomaceous earth or bentonite and are unfiltered.
- **Sulfur:** Applied at harvest, after fermentation, and at bottling; 25-40 mg/l total sulfur, with 25 mg/l free at bottling.

Lucien Crochet



Sancerre Blanc

A.C. 13% BY VOL. 750ML. PRODUCT OF FRANCE
WHITE WINE



At a Glance:

- **Appellation:** AOC Sancerre
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:** 100,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple estate-owned parcels and purchased fruit throughout the Sancerre appellation; no parcels face north
- **Soil Types and Compositions:** A combination of Oxfordian limestone-clays (Griottes), Kimmeridgian limestone-gravels (Terres Blanches), and Kimmeridgian limestone-gravels (Cailottes)
- **Vine Age, Training, and Density:** Trained in single Guyot, planted at 7,000-8,800 vines/ha. Average vine age is 25 years.
- **Average Yields:** 55-65 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, in mid-late September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 10-12 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 10-12 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, cross filtered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling; 25-40 mg/l total sulfur, with 25 mg/l free at bottling.

In The Glass:

The estate's village-level offering ties pungency of fruit and concentration of flavor to the minerality and herbacious qualities that make its Sancerrois origins unmistakable.

Lucien Crochet



Sancerre Blanc, La Croix du Roy



At a Glance:

- **Appellation:** AOC Sancerre
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:** 70,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple estate-owned parcels surrounding Bué; no parcels face north.
- **Soil Types and Compositions:** A combination of Oxfordian limestone-clays (Griottes) and Kimmeridgian limestone-gravels (Caillottes)
- **Vine Age, Training, and Density:** Trained in single Guyot, planted at 7,000-8,800 vines/ha. Average vine age is 25 years.
- **Average Yields:** 55-65 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, in mid-late September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 10-12 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 10-12 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, cross filtered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling; 25-40 mg/l total sulfur, with 25 mg/l free at bottling.

In The Glass:

Known as Les Calcaires in other markets, La Croix du Roy is the fullest bodied and most masculine of Crochet's cuvées, yet it is also graceful and zesty, with a lip-smacking, refreshing quality that makes it an ideal choice at table.

Lucien Crochet



Sancerre Blanc, Le Chêne Marchand



At a Glance:

- **Appellation:** AOC Sancerre
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:** 40,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From the highly-acclaimed Chêne Marchand lieu-dit in the village of Bué
- **Soil Types and Compositions:** From Kimmeridgian limestone-gravels locally known as Caillottes
- **Vine Age, Training, and Density:** Trained in single Guyot, planted at 7,000-8,800 vines/ha. Average vine age is 25 years.
- **Average Yields:** 55-65 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, in mid-late September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks (90%) and 600-l demi muids (10%)
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 10-12 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 10-12 months in stainless-steel tanks (90%) and 600-l demi muids
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, cross filtered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling; 25-40 mg/l total sulfur, with 25 mg/l free at bottling.

In The Glass:

From the ideally-situated Clos du Chêne Marchand, this wine opens with pure fruits (often green apple and lime) tied to a taut mineral spine. Often displaying aromas of honeysuckle, this wine, greater in complexity than the Croix du Roy or the basic Sancerre, also often offers a filigreed finesse and elegance that communicates the ideal terroir of this acclaimed clos.

Lucien Crochet



Sancerre Blanc, Cuvée Prestige LC



At a Glance:

- **Appellation:** AOC Sancerre
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** < 2 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From vines planted at the bottom of steep south-facing slopes
- **Soil Types and Compositions:** From Oxfordian limestone-clay soils known locally as griottes
- **Vine Age, Training, and Density:** Trained in single Guyot, planted at 7,000-8,800 vines/ha. Vines are 60 years old.
- **Average Yields:** 55-65 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, in mid-late September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks (70%) and new barriques (30%).
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 10-12 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 12 months in stainless-steel tanks (70%) and new barriques (30%)
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, cross filtered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling; 25-40 mg/l total sulfur, with 25 mg/l free at bottling.

In The Glass:

A collection of the estate's oldest vines in appropriate vintages, the Cuvée Prestige LC is richer than other offerings, with notes of orchard fruits, citrus, and citrus blossom along with persistent gunflint minerality. Though it is rich, it is by no means unbalanced or flabby, with the core of acidity common to Crochet's wines making it a versatile partner for multiple cuisines at table.

Lucien Crochet



Vendange du 7 Octobre



At a Glance:

- **Appellation:** Vin de France
- **Encépagement:** Sauvignon Blanc (100%)
- **Average Annual Production:** 7,200 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** 10 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From a single plot near the winery in Bué
- **Soil Types and Compositions:** From Kimmeridgian limestone-gravel soils known locally as caillottes and Oxfordian limestone-clay soils known locally as griottes.
- **Vine Age, Training, and Density:** Trained in single Guyot and planted in 1965 at 7,000-8,800 vines/ha
- **Average Yields:** 55-65 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, in mid-late September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in 2 one-year-old 1,200-l barrels and one new 600 barrel
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 18 months in barrel with one racking after 12 months
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fined, cross filtered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling; 25-40 mg/l total sulfur, with 25 mg/l free at bottling.

In The Glass:

On the rare occasions when this wine is made (2006, 2002, 2000, 1997), the same three parcels are always used. Two of those parcels on Oxfordian limestone, the third on classic white Kimmeridgian soil. To make this wine three criteria must be met: the grape skins must be intensely yellow turning towards gold, there has to be proper acidity to marry to the advanced ripeness and the grapes must be completely free of disease and/or rot. The harvest date is usually 10-14 days after the normal harvest is complete.

Lucien Crochet



Sancerre Rosé



At a Glance:

- **Appellation:** AOC Sancerre
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 25,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** 10 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple plots surrounding Bué and purchased fruit from 2 ha of vines in Sancerre, with no vines facing north
- **Soil Types and Compositions:** A combination of Oxfordian limestone-clays (Griottes) and Kimmeridgian limestone-gravels (Caillottes)
- **Vine Age, Training, and Density:** Trained in single Guyot, planted at 7,000-8,800 vines/ha, average vine age is 25 years
- **Average Yields:** 55-65 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, in mid-late September

In The Cellar:

- **Fermentation:** Wine ferments with selected yeasts in stainless-steel tanks
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 6 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 6 months in stainless-steel tanks
- **Press Wine:** 100% press wine
- **Fining and Filtration:** Bentonite fined, cross filtered
- **Sulfur:** Applied at harvest, after fermentation, and at bottling; 25-40 mg/l total sulfur, with 25 mg/l free at bottling.

In The Glass:

A rosé that is classic in character, with tangy strawberries and punchy chalk on the nose, and a soft, mellow, pale pink color in the glass.

Lucien Crochet



Sancerre Rouge, La Croix du Roy



At a Glance:

- **Appellation:** AOC Sancerre
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 35,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** 10 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple plots surrounding Bué
- **Soil Types and Compositions:** A combination of Oxfordian limestone-clays (Griottes), Kimmeridgian limestone-gravels (Terres Blanches), and Kimmeridgian limestone-gravels (Cail-lottes)
- **Vine Age, Training, and Density:** Trained in single Guyot, planted at 7,000-8,800 vines/ha, average vine age is 30 years
- **Average Yields:** 55-65 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, in mid-late September

In The Cellar:

- **Fermentation:** After total destemming and a weeklong cold soak, wine ferments with selected yeasts in stainless-steel tanks. Cuvaison lasts 3-4 weeks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 10-12 months in 228-l barrels (70%) and stainless-steel tanks (30%), followed by 6 months in tank.
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, cross filtered
- **Sulfur:** Applied at harvest and at bottling; 25-40 mg/l total sulfur, with 15 mg/l free at bottling.

In The Glass:

While displaying notes typical of Pinot Noir, this wine's aromatic expression, which usually features notes of leather, game, cherry, and rose, demonstrates that this is no simple varietal wine. The Croix du Roy rouge speaks clearly of Sancerre's soils and its climate, expressed through old vines tended meticulously by Gilles Crochet.

Lucien Crochet



Sancerre Rouge, Cuvée Prestige LC



At a Glance:

- **Appellation:** AOC Sancerre
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 3,000 bottles
- **Average Alcohol by Volume:** 13.5%
- **Average Residual Sugar:** 10 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From multiple plots surrounding Bué
- **Soil Types and Compositions:** A combination of Oxfordian limestone-clays (Griottes) and Kimmeridgian limestone-gravels (Caillottes)
- **Vine Age, Training, and Density:** Trained in single Guyot and Cordon de Royat, planted at 7,000-8,800 vines/ha, average vine age is 60 years
- **Average Yields:** 55-65 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, in mid-late September

In The Cellar:

- **Fermentation:** After total destemming and a weeklong cold soak, wine ferments with selected yeasts in stainless-steel tanks. Cuvaison lasts 3-4 weeks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 10-12 months in 228-l barrels (50% new, 50% one year old), followed by 10 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, cross filtered
- **Sulfur:** Applied at harvest and at bottling; 25-40 mg/l total sulfur, with 15 mg/l free at bottling.

In The Glass:

A wine made only in the finest vintages and composed of Pinot Noir harvested from the oldest vines of the estate, this is the domaine's most concentrated, complete, and profound offering in red. With both density of fruit and depth of minerality, this wine will age successfully for decades in the cellar.