

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.