

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.