

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.