

# 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.