

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.