

Lucien Crochet



Sancerre Rouge, La Croix du Roy



At a Glance:

- **Appellation:** AOC Sancerre
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 35,000 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
- **Soil Types and Compositions:** A combination of Oxfordian limestone-clays (Griottes), Kimmeridgian limestone-gravels (Terres Blanches), and Kimmeridgian limestone-gravels (Cail-lottes)
- **Vine Age, Training, and Density:** Trained in single Guyot, planted at 7,000-8,800 vines/ha, average vine age is 30 years
- **Average Yields:** 55-65 hl/ha.
- **Average Harvest Date and Type:** Entirely manual, in mid-late September

In The Cellar:

- **Fermentation:** After total destemming and a weeklong cold soak, wine ferments with selected yeasts in stainless-steel tanks. Cuvaison lasts 3-4 weeks.
- **Pressing:** Pneumatic, whole-cluster direct pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Blocked by sulfur
- **Élevage:** 10-12 months in 228-l barrels (70%) and stainless-steel tanks (30%), followed by 6 months in tank.
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, cross filtered
- **Sulfur:** Applied at harvest and at bottling; 25-40 mg/l total sulfur, with 15 mg/l free at bottling.

In The Glass:

While displaying notes typical of Pinot Noir, this wine's aromatic expression, which usually features notes of leather, game, cherry, and rose, demonstrates that this is no simple varietal wine. The Croix du Roy rouge speaks clearly of Sancerre's soils and its climate, expressed through old vines tended meticulously by Gilles Crochet.