

Lucien Crochet



Sancerre Rouge, Cuvée Prestige LC



At a Glance:

- **Appellation:** AOC Sancerre
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:** 3,000 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) and Kimmeridgian limestone-gravels (Caillottes)
- **Vine Age, Training, and Density:** Trained in single Guyot and Cordon de Royat, planted at 7,000-8,800 vines/ha, average vine age is 60 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 (50% new, 50% one year old), followed by 10 months in stainless-steel tanks
- **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:

A wine made only in the finest vintages and composed of Pinot Noir harvested from the oldest vines of the estate, this is the domaine's most concentrated, complete, and profound offering in red. With both density of fruit and depth of minerality, this wine will age successfully for decades in the cellar.