

# LUCIEN CROCHET

## *Vins de Sancerre*

### Sancerre rouge 2019 La Croix du Roy

#### Vintage

Mild winter and dry year marked by frequent heat waves. Perfect ripening conditions in September with the benefits of a profitable temperature amplitude. Acidity is maintained and there's just to wait for a bit more sweetness. The yield is outstanding healthy when harvest starts on September 16th, the red wines are ruby coloured and have a very promising potential.

#### Terroir

A blend of several plots of our Estate : Oxfordian limestones, locally known as "Caillottes" and Kimmeridgian marls

#### Cultural practices

Grassing or hoeing depending on the terroir  
Guyot Poussard pruning - debudding at spring  
Integrated crop protection and organic amendments since 1989  
In compliance with organic requirements

#### The vines

Grape variety: Pinot Noir, average age of the vines 40 years  
Planting density: 6,800 up to 8,500 vines/hectare

#### Winemaking

Harvest hand-picked and brought to the winery in 40-kg crates  
Table-sorted and completely destemmed  
Tanks with automatic punching of the cap  
Infusion-like maceration for about 30 days at controlled temperature  
Pumping-over and punching only from time to time  
100% wood ageing: Burgundy barrels (228l) and 600l oak vats (demi-muids).  
Blended and racked in October 2020, then aged in vats for 15 more months  
an bottled in January 2022.

#### Tasting notes

Visual : deep red with purple hue

Nose : dark chocolate and tobacco on opening. When oxygenated, subtle aromas of red fruit (raspberry) and blackberry appear, accompanied by a hint of pepper. A rich and complex scent that oscillates between these different aromas.

Palate : smooth and rich, flavours of stewed red fruit and spices. Velvety texture provided by soft and deep tannins. The rather warm finish is balanced by notes of pralin and black pepper. A powerful and savory mouthfeel.

Food pairings : Deer ribs with shallot confit, beef carpaccio and walnuts, roasted filet mignon

Serving temperature : 12 to 14°C

Ageing potential : 5 to 6 years

