

LUCIEN CROCHET

Vins de Sancerre

Sancerre blanc 2020

Le Chêne Marchand

Vintage

The rainy winter is followed by an early bud break and rapid vegetative growth: disbudding starts mid-April.

The vineyard is healthy and flowering occurs between May 20th and 28th. The summer is very hot and dry, a heatwave in August causing some sunburnt clusters. Harvest starts end of August with lower yield in the second period due to another heat wave.

Terroir

A blend of several plots within the same named place

Upper Oxfordian limestone locally known as "caillottes"

Shallow, well-drained soil

The vines are planted at mid-slope at an altitude of 240 to 260 metres

Cultural practices

Hoeing

Poussard Guyot pruning

Debudding in spring

Integrated crop protection

Organic fertilizers since 1989

Hand harvested

The vines

Grape variety: Sauvignon Blanc

Planting density: 6,800 to 8,800 vines/hectare depending on the age of the plots

Winemaking

The entire bunches of grapes are fed into pneumatic presses via a conveyor belt

Cold settling for ca. 36 hours

Fermentation of the musts in temperature-controlled stainless steel tanks for 25 - 30 days and 5% in oak barrels. Lees ageing for 10 months

Racked and blended in July 2021, then matured on fine lees for another 12 months
Filtered and bottled in July 2022.

Tasting notes

Visual: wheat coloured with golden hue

Nose: subtle on opening, mingling fruity (candied orange) and floral (white and melliferous flowers) notes. Olfaction is completed by the smell of ginger bread and vanilla. The mineral structure is then taking over as expected, featuring chalky scents.

Palate: Supple attack offering a powdery texture that contributes to the nice balance of power and finesse. The warmth of alcohol shows up at mid-palate, but is perfectly balanced by acidity and delicate bitterness. Baking flavours enhance the palate and lead to a finish on the taste of fresh almonds

Food pairings: turkey filet with asparagus cream, lemon marinated veal filet, duck breast on mango

Ageing potential: 8 to 10 years

Serving temperature: 8 to 10°C

