

LUCIEN CROCHET

Vins de Sancerre

Sancerre blanc 2022

Les Calcaires

Vintage

The mild winter provokes an early budburst that occurs about 2 weeks ahead of a « normal » year. Warm and dry weather in May is providing ideal growing conditions for the vines that deliver a great performance to manage the vegetative growth. Perfect weather conditions as well for the flowering of the grape vines and finally, in June, welcomed rain arrives when already fears of drought start appearing. Everything's going fine during veraison and the temperatures remain high until harvest that starts on the last day of August. First juices reveal the characteristics of a solar vintage likely to remain nicely balanced when aging.

Terroir

A blend of grapes hailing from several plots of the estate. These plots feature Oxfordian limestones « caillottes » and « griottes ».

Viticultural practices

Cover crop or complete hoeing depending on terroir and situation
Guyot Poussard pruning
Integrated crop protection and organic fertilizers used since 1989
Compliant with organic standards and regulation
Hand harvested

The vines

Grape variety : Sauvignon blanc
Planting density : 6800 to 8800 vines/hectare

Vinification

Light pneumatic pressing of the whole bunches of grapes
Cold settling for 24 to 36 hours at 6°C
Fermentation in temperature-controlled stainless steel tanks
Lees ageing during 10 months
After racking, aged on fine lees for another 7 months
Filtered and bottled early 2024

Tasting notes

Visual: golden yellow

Nose : rather shy on opening, revealing a mineral top note. Saline and chalky scents appear, followed by pastry aromas and enhanced by an elegant hint of wood. On aeration, it releases notes of ripe lemon and orange.

Palate : smooth and supple attack, offering a juicy mouthfeel delivered by flavours of yellow fruits. Generously textured and fleshy, freshness provided by the yellow fruit aromas. Warm finish perfectly balanced by the solid mineral backbone. There you feel the terroir !

Serving temperature: 10 °C

Food pairing : foil-baked sea bass, roasted guinea fowl with spices, veal stew.

Ageing potential : 6 to 8 years

