

LUCIEN CROCHET

Vins de Sancerre

Sancerre rouge 2016 Cuvée Prestige



Vintage

After a mild and humid winter, the vegetative cycle starts later than usual in April and is affected by the low temperatures during May, before conditions get favorable for the flowering of the grape vines end of June. A dry period and heat waves during July and August slow down veraison, but the yield is healthy. Harvest starts early October and just as the previous vintage, the 2016 red wines offer remarkable aromatic purity.

Terroir

A blend of grapes hailing from two terroirs : Oxfordian limestone, known as « caillottes », and Kimmeridgian marls with east and south-east exposure

Cultural practices

Single Guyot and Cordon de Royat pruning
Grassing between the rows and ploughing at the foot of the vines
Hoeing
Debudding in spring

The vines

Grape variety : Pinot noir
Average age of the vines : 65 years
Planting density : 7000 vines/hectare

Winemaking

Hand harvested with manual selection in the vineyard and once again at the grape sorting table at the winery, then destemmed
Daily pumping-over of the must and punching of the cap
Devatting and light pneumatic pressing
Aged in new oak (50%) and one-year-old barrels (50%) during a year
Blended and aged for 10 more months in tanks
Bottled in December 2018

Tasting notes

Visual : cherry red, mahogany hue.

Nose : Top notes of incense and oak maturation, followed on aeration by scents of kirsch enhanced by hints of violet, lilac and spices. Fig aromas and a touch of noble leather complete the wine bouquet.

Palate : supple on the attack, the mouthfeel is generous, dense and fleshy, based on elegant tannins providing an ample, long-lasting finish on red and black fruit flavours, back notes of cherry brandy

Serving temperature : 14 to 15°C

Food pairings : grilled red meat and small game

Aging potential : 8 to 10 years