

# LUCIEN CROCHET

## Vins de Sancerre

### Sancerre rosé 2023

#### Vintage

After a humid and freezing winter, an early spring arrives with better weather. Thanks to seasonal temperatures, bud break occurs in mid-April. By late April, temperatures rise and rain sets in, requiring extra efforts to protect the vineyard.

Flowering goes well with favorable weather, and then the return of rain in mid-June raises fears for disease but also results in a spectacular swelling of the grape clusters, already indicating a promising yield potential.

The vineyard remains in perfect health during the ripening process and throughout the harvest, offering the possibility of achieving optimal maturity. In early September, a late heatwave hastens the start of harvest, especially for the Pinot noir, thus contributing to concentrate this generous harvest.

#### Le Terroir

Blend of two terroirs from several plots : caillottes of the Oxfordian and marls of the Kimmeridgian.

#### Cultural practices

Grassing or hoeing

Guyot Poussard pruning

Organic amendments since 1989

In compliance with organic requirements

#### The vines

Grape variety : Pinot Noir

Planting density : 7000 vines/hectare

#### Winemaking

Harvested by hand between September 12th and 14th, this rosé is obtained by direct pressing and cold settling.

Fermentation of musts in temperature-controlled tanks for 15 to 20 days.

Aged on total lees for 6 months (80% in tank and 20% in large oak barrel)

Racked, blended, filtered and bottled in March 2024

#### Tasting notes

Colour : Pomelo pink

Nose : Elegant first nose delivering scents of melon and watermelon. Upon aeration, aromas of wild strawberry, raspberry emerge, accompanied by hints of aniseed and menthol.

Palate : Crisp on the attack, round in its development, a well-balanced acidity enlivens the palate. Melon notes are complemented by blood orange aromas. The overall impression is expressive with a finish on aniseed notes.

Serving temperature : 8 to 10 °C

Aging : 2 or 3 ans

Perfect match with : Trout fillets « en papillote », grilled shrimp and coconut milk rice, strawberry or raspberry tart.

