



# LUCIEN CROCHET

## *Vins de Sancerre*

### Sancerre rosé 2018

#### Terroir

A blend of grapes from several plots and two terroirs :  
Oxfordian « Caillottes » and Kimmeridgian marls

#### Growing methods

Grass is grown between the rows or the soil is hoed  
Single Guyot pruning  
Integrated crop protection

#### The vines

Varietal : Pinot Noir  
Planting density : 7,000 vines / hectare

#### Vinification

The grapes are handpicked  
The entire bunches of grapes are fed into the pneumatic presses  
using a conveyor belt  
Fermentation of the must in temperature-controlled vats  
Fermentation lasts approximately 20 days  
Racked in February  
Bottled after 6 months ageing

#### Tasting notes – 2018 vintage

Visual : intense pink with almost purple carmine red tints

Nose : marked by Pinot Noir, red fruit cake aromas

Palate : tannins giving power, ripe grapes and impressions of fresh red fruit  
with a nice balance

Serving temperature : 8 to 10 °C

Ageing potential : 2 - 3 years

A perfect summer wine, to be sipped outdoors and enjoyed with salads,  
cold cuts and barbecues

