

LUCIEN CROCHET

Vins de Sancerre

Sancerre blanc 2022 Cuvée Prestige



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

Limestone, locally known as "griottes" dating back to the Oxfordian stage, Steep slopes, shallow soil, easy to work and well-drained, planted at the bottom of the slope (230m in altitude) facing due south

Cultural practices

Cover crop or complete hoeing depending on terroir and situation
Guyot poussard pruning
Integrated crop protection
Organic fertilizers since 1989
Hand-harvested

The vines

Grape variety : Sauvignon blanc
Average age of the vines : 60 ans
Planting density : 7000 vines/hectare

Winemaking

The entire bunches of grapes are fed into pneumatic presses via a conveyor belt to avoid bruising the skins
Fermentation and vinification in wooden "cigars" (320l) and "demi-muids" (600l) during 10 months before racking
Bottled after 5 other months in vats, in December 2023

Tasting notes

Visual : bright golden yellow

Nose : expressive and elegant, mineral notes mingle with citrus fruit aromas (mandarines). Hints of acacia flower and vanilla enrich the wine bouquet

Palate : supple attack and delicate mouthfeel, roundness and freshness nicely balanced, it offers flavours of apricot jam enhanced by a touch of vanilla cream and spices. As a sign of well-mastered vinification, the texture is rich and velvety, yet not heavy, and highlighted by a pleasantly saline finish

Serving temperature : 10 to 12 °C

Food pairings : lobster tournedos, pike-perch in cream sauce, or poultry with crayfish and cream