

LUCIEN CROCHET

Vins de Sancerre

Sancerre rouge 2020 La Croix du Roy

Vintage

The rainy winter is followed by an early bud break and rapid vegetative growth: disbudding starts mid-April.

The vineyard is healthy and flowering occurs between May 20th and 28th. The summer is very hot and dry, a heatwave in August causing some sunburnt clusters. Harvest starts end of August with lower yield in the second period due to another heat wave.

The red wines are deeply ruby coloured, sometimes showing shades of purple.

Aromas are complex, combining fresh red fruits and notes of stewed or candied fruits.

Terroir

A blend of several plots of our Estate : Oxfordian limestones, locally known as "Caillottes" and Kimmeridgian marls

Cultural practices

Grassing or hoeing depending on the terroir

Guyot Poussard pruning - debudding at spring

Integrated crop protection and organic amendments since 1989

In compliance with organic requirements

The vines

Grape variety: Pinot Noir, average age of the vines 40 years

Planting density: 6,800 up to 8,500 vines/hectare

Winemaking

Harvest hand-picked and brought to the winery in 40-kg crates

Table-sorted and destemmed at 70%

Tanks with automatic punching of the cap

Infusion-like maceration for about 25 days at controlled temperature

Pumping-over and punching only from time to time

100% wood ageing: Burgundy barrels (228l) and 600l oak vats (demi-muids).

Blended and racked in November 2021, then aged in vats for another 20 months and bottled in July 2023.

Tasting notes

Visual : deep red with purple hue

Nose : The aromatic complexity is revealing immediately on opening, when scents of ripe berries mingle with black fruits, but floral aromas as well, violet in particular, and vanilla smell in the background. A hint of graphite provides the mineral touch that completes olfaction

Palate : Velvety and airy texture, however full-bodied and sappy. The tannins fill and cover the palate. Berry flavours reappear, accompanied by pralin aromas. The finish is warm, but nicely balanced by notes of violet and vanilla in retronasal olfaction.

Food pairings : Slow cooked beef cheek, braised deer ribs, venison roast with blackcurrants

Serving temperature : 12 to 14°C

Ageing potential : 5 to 6 years and appealing right now

