LUCIEN CROCHET
— VINS DE SANCERRE —

Les Calcaires 2024



Terroir

A blend of grapes hailing from several plots of the estate, featuring Oxfordian limestones « caillottes » and « griottes ».

Vines

Grape variety: Sauvignon blanc
Planting density: 6800 to 8800 vines/hectare

Viticultural practices

Guyot-Poussard pruning
In-row cover cropping, hoeing depending on the terroir and location conditions
De-budding
Organic amendments used since 1989
Compliant with organic standards and regulation
Hand harvested

Vintage

The months of February and March were marked by heavy rainfall and unusual mildness, leading to an early budburst. The cool, damp month of May slowed down the vines, with the first Pinot flowers appearing on June 5th. In June and July, repeated rain episodes created exceptionally high downy mildew pressure, resulting in significant losses. "Veraison" began in mid-August, with a slow ripening process that preserved a fine acidity and promised an expressive aromatic profile. Harvesting, which started on September 24th, produced fresh, intense, and highly aromatic juices: the 2024 vintage is shaping up to be elegant and expressive.

Vinification

Light pneumatic pressing of the whole bunches of grapes
Cold settling for 36 hours at 6°C
Fermentation in temperature-controlled stainless steel tanks
Lees ageing during 9 months
After racking, aged on fine lees for another 12 months
Filtered and bottled in June 2026

Tasting notes

Golden yellow, with golden highlights.

The nose, beautifully expressive, opens with a mineral backbone and chalky notes. It quickly develops delicate floral notes, blending white lilac with hints of honey-scented flowers. As it breathes, the profile becomes more indulgent, giving way to a fruitier, candied character, dominated by candied orange peel.

The attack is crisp and gives way to a fresh, lively palate. Citrus notes are evident, led by hints of orange and citron.
The texture, lively and dynamic, lingers through to a salty and distinctly briny finish.

Serving temperature: 10°C.
Food and wine pairing: Pan-fried scallops, Bresse poultry with orange peel, mature Comté cheese.
Ageing potential: 6 to 8 years.

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