



LUCIEN CROCHET

Vins de Sancerre

Sancerre rouge 2015 Cuvée Prestige



Terroir

A blend of grapes grown in two terroirs : Oxfordian « Caillottes » and Kimmeridgian marls

Exposure

East and south-east

Growing methods

Both single Guyot and Cordon de Royat pruning techniques are used
Either crop cover is grown between the rows or the soil is ploughed
Hoeing
Disbudding

The vines

Varietal : Pinot Noir
Average age of the vines : 60 years
Planting density : 7,000 vines/hectare

Vinification

The grapes are handpicked, then sorted in the vineyards and brought to cellar in 40-kg crates. The grapes are sorted again on the table at the winery
100% destemmed – Transferred to vats via a conveyor belt
Cold pre-fermentation maceration lasts 7 days
Fermentation at monitored temperatures for 7 days
Post-fermentation maceration for 14 days
Regular pumping over of the must and punching of the cap
Devatting using a conveyor belt
Gentle pneumatic pressing
Aged in new oak (50%), one-year-old barrels (50%) during one year
Then blended for 10 month in tank
Bottled after 22 months of ageing

Tasting notes – 2015 vintage

Visual : brilliant ruby red

Nose : slight marks of maturing on oak ; First nose of cherries in brandy, followed by notes of blackcurrent and blueberry

Palate : starts off elegant with structured tannins, lots of volume. Wine to « forget » in cellar.

Serving temperature : 14 to 15°C

A fine match for grilled red meats

Ageing potential : 8 to 10 years