



Domaine FRANCOIS CROCHET

Sancerre rose



TASTING

The nose of the wine gives elegant green citrus, dark pink rose, passionfruit, and a sweet green herbs. In the palate, the wine is tense with acid and an elegant and grippy texture, a one-two punch that keeps you coming back for more. Folded into the texture are its mineralic impressions: wet stone, flint and graphite

VINEYARD & PRODUCTION INFO

Production area/appellation: Sancerre rose

Vineyard size: 2 acres

Soil composition: Clay and limestone

Training method: Simple Guyot

Elevation: 260 feet

Vines/acre: 8000 per Hectares

Yield/acre: 56 hecto liters per Hectares

Exposure: south, south-west

Year vineyard planted: 25 years ago

Harvest time: 12 days

First vintage of this wine: 2007

Bottles produced of this wine: 6,300 bottles

Biodynamic : first steps in 2018

WINEMAKING & AGING

Varietal composition: Pinot Noir

Length of alcoholic fermentation: 15 days

Fermentation temperature: 59-71 Fa

Type of aging container: Stainless steel tank

Size of aging container: 5,000 liters

Length of aging before bottling: 3 months

Length of bottle aging: 1 months

ANALYTICAL DATA

Alcohol: 12.99

PH level: 3.18

Residual sugar: 0.45 g/liter

Acidity: 4.14g/liter.

SERVING TEMPERATURE :

50-52 °FA