



Domaine FRANCOIS CROCHET

Sancerre Chêne Marchand



TASTING

Classic Sauvignon aromas of lemony citrus and gooseberry on the nose, giving way to more complex mineral and fruit aromas as the wine's distinct provenance asserts itself. The palate is long, with lively acidity and creamy mouthfeel from barrel aging. This is serious Sancerre, for purists.

VINEYARD & PRODUCTION INFO

Production area/appellation: Sancerre blanc
Vineyard size: 2,25 acres
Soil composition: Limestone
Training method: Simple Guyot
Elevation: 260 feet
Vines/acre: 7500 per ha.
Yield/acre: 40 hecto liters per Hectares
Exposure: south, south-east
Year vineyard planted: 40 years ago
Harvest time: 12 days
First vintage of this wine: 1998
Bottles produced of this wine: 5100 bottles

Organic : on conversion – certification with vintage 2017

WINEMAKING & AGING

Varietal composition: Sauvignon blanc
Length of alcoholic fermentation: 15 days
Fermentation temperature: 59-71 Fa
100% hand harvest. Use of a pneumatic press for a very gentle pressing. Maturation on its lees for about 6 months in oak vat. No fining. Light filtration.

Type of aging container: Oak Vats.
Size of aging container: 4,000 liters
Length of aging before bottling: 10 months
Length of bottle aging: 1 months

ANALYTICAL DATA

Alcohol: 13.10%
PH level: 3.18
Residual sugar: 0.77 g/liter
Acidity: 4.64g/liter.

SERVING TEMPERATURE :
50-52 °FA