



Domaine  
**FRANCOIS CROCHET**  
*Sancerre Exils*



#### **TASTING**

The nose is dominated with the smell of minerals, flint, stones and metal. There are other organic-type aromas, like high-toned citrus fruits, fresh grasses and forest floor, but this wine is dominated by its stoniness. The acidity is perhaps the most impressive in the range of wines and also most elegant.

#### **VINEYARD & PRODUCTION INFO**

Production area/appellation: Sancerre blanc

Vineyard size: 1,25 acres

Soil composition: Flint

Training method: Simple Guyot

Elevation: 260 feet

Vines/acre: 8500 per ha.

Yield/acre: 38 hectos liters per Hectares

Exposure: East

Year vineyard planted: 15 years ago

Harvest time: 10 days

First vintage of this wine: 2008

Bottles produced of this wine: 2500 bottles

#### **first steps of biodynamic in 2018**

#### **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: 2,000 liters

Length of aging before bottling: 10 months

Length of bottle aging: 1 months

#### **ANALYTICAL DATA**

Alcohol: 13.10%

PH level: 3.10

Residual sugar: 0.77 g/liter

Acidity: 4.70 g/liter.

**SERVING TEMPERATURE :**  
50-52 °FA