



Domaine FRANCOIS CROCHET

Sancerre les Amoureuses



TASTING

Franois Crochet's single-vineyard cru, Sancerre "Les Amoureuses" is called that because the vines grow on soils that have heavier clay content than his other parcels. "The one in love" is a reference to the clay in the vineyard sticking to the boots.

Les Amoureuses is the most hedonistic of Franois's wine, it has the most grit, texture and power. This is mostly attributed to the density of the clay. It is stockpiled with rich, gritty texture and a mouthful of stoniness

VINEYARD & PRODUCTION INFO

Production area/appellation: Sancerre blanc

Vineyard size: 1,25 acres

Soil composition: Clay & Limestone

Training method: Simple Guyot

Elevation: 260 feet

Vines/acre: 7000 per ha.

Yield/acre: 31 hectos liters per Hectares

Exposure: South- South/East

Year vineyard planted: 30 years ago

Harvest time: 12 days

First vintage of this wine: 2004

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: 9 months

Length of bottle aging: 1 month

ANALYTICAL DATA

Alcohol: 12.80%

PH level: 3.10

Residual sugar: 0.45 g/liter

Acidity: 4.40 g/liter.

SERVING TEMPERATURE :
50-52 °FA