

Domaine Francois Crochet, Sancerre, Chêne Marchand, Loire, France, 2021

Producer Profile

Just a few kilometres to the west of the town of Sancerre, and just a little to the south, lies the tiny commune of Bué, and it is here that you will find François Crochet and most of his vines.

The son of a vigneron, François took over the estate in 1998 and together with his wife Carine works 10.5 hectares of vines, encompassing all three of the principle Sancerre terroirs. François Crochet is an innovative winemaker with experience far beyond Sancerre. Although well travelled, having spent time in New Zealand, his heart is in Bué and here he produces his own distinctive style of this classic wine. Now a victim of his own success, François cannot keep up with demand, making only limited, hand-crafted quantities. These wines are some of the most precise and refined Sancerre around; intensely flavoured with crisp, refreshing acidity and great length.

Viticulture

Le Chêne Marchand is the name of a south and south east facing the village of Bué. These vines grow on a chalky soil known as 'caillottes', meaning tiny flat stones covering the ground and which have the particularity to reconstitute day heat at night. These vines are around 45 years old on average. Certified organic since 2017, they also practiced biodynamic farming since 2017 and hope for certification from the 2023 vintage. Grapes are hand harvested and rigorously sorted. The yield aimed for this cuvée varies between 40 and 45 hl per ha.

Winemaking

Whole grape pressing combined with a sequential program allow a very gentle extraction of the juice. After a settling period the juice is raked and the alcoholic fermentation takes place both in oak vats. When completed the wine is matured on its fine lees for 10 to 11 months. Then a light filtration is performed on cellulose plates before the bottling takes place.

Tasting Note

A very fresh, pure and aromatic wine. This Sancerre is complex and concentrated with gooseberry, blackcurrant leaf and hints of honey overlaid with minerality and held tightly by a core of acidity. The finish is elegant and long with flint and ripe apple leaving a lasting impression.

Food Matching

The crisp acidity and minerality makes this an excellent choice to accompany shellfish and seafood dishes.

Product code: 2033



Technical Details

Varieties:

Sauvignon Blanc 100%



ABV: 14%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

No oak ageing