

Domaine François Crochet, Sancerre Blanc, Les Amoureuses, Loire, France, 2023

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

These vines are 30 years old on average. Cover crops are planted between the vines and grass is mown and hoed down the rows to remove weeds between each vine in the row. Debudding in Spring and Summer, the harvest is carried out to when the grapes are perfectly ripe, hand harvested and rigorously sorted. The harvest date is set after analysis of the juice and tasting of both grapes and juice in order to achieve perfect maturity. The yield aimed for this cuvée varies between 40 and 50 hl per ha.

Winemaking

Grapes are carried to the cellar in a bin fitted with a vibrating system and transported into the pneumatic press by conveyor belt. 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 – with natural yeasts and takes place in a tronc conique oak vat. When completed the wine is matured on its fine lees for 18 months. Cold settling and filtering on cellulose plates before bottling

Tasting Note

A real crowd pleaser, the nose is refined, dominated by flowery notes and a hint of honeydew melon and white peach. A wonderful delicacy, good length and excellent balance.

Food Matching

Wonderful with grilled fish and poultry.



Product code: 5859

Technical Details

Varieties:

Sauvignon Blanc 100%



ABV: 13.5%

Closure: Natural cork

Colour: White

Style: Still wine

Case Size: 12 x 75cl

Oak Ageing

Time: 12 Months

Type: French Oak 20 Hectolitre

% wine oaked: 100

% new oak: None