

THE SOURCE FRANÇOIS CROCHET LOIRE VALLEY



2022 SANCERRE ROUGE

PRODUCER OVERVIEW

After enology studies and stints at many wineries (highlighted by Domaine Bruno Clair), François took over his father's Sancerre winery in Bué. Approximately 11 hectares on 30 parcels display a range of aspects from flat to steep, and north to south. Most of the grapes are the lieux-dits Le Petit Chemarin, Le Grand Chemarin, Le Che?ne Marchand and Les Exils. Organic certified and working with biodynamic methods, the terroirs range between Kimmeridgian limestone marls, silex, various other limestone formations, and iron-rich clay. He's one of the first growers in the appellation to pick, and the whites are whole cluster pressed and fermented and aged in steel or old tronconic oak vats. François' Sancerre Rosé made entirely from Pinot Noir undergoes a short maceration with the fermentation and aging in steel. While a master of white, his reds are also revered in his appellation and are fermented in stainless and aged in old tronconic oak vats. They're unfinned, lightly filtered, and contain added SO₂.

VINEYARD DETAILS

Sancerre (rouge) comes from many parcels around Bué on soft to medium slopes facing southerly directions between 220-250 meters on limestone bedrock and rocky topsoils with red and brown clay.

CELLAR NOTES

Fully destemmed Pinot Noir with a natural fermentation/maceration for 20-25 days (depending on vintage) with up to 3 pumpovers per day followed by 18 months of aging in large old tronconic (vertical) wooden vats.

