

Sancerre Classique, Domaine Francois Crochet

Loire Valley, France



Product code	FT01ZZWC
Grapes	Sauvignon Blanc
Country	FRANCE
ABV%	12.9
Case Size	12
Closure Style	Cork
Producer	Domaine Francois Crochet
Vintage	2023



Organic



Biodynamic



Biodynamic Conversion



Vegan



Vegetarian

FRANÇOIS
CROCHET

Producer

Based in the village of Bué, in the south-western corner of the Sancerre appellation, François Crochet marches to the beat of a different drum. The majority of his 11 ha domaine is planted on chalky limestone (locally described as Caillottes) whilst the rest is on a blend of clay and chalk, known as Terres Blanches. Farming is organic. In the cellar, the envelope is pushed to gain every inch of flavour and precision and François has recently begun doing some fermenting in ovoid tanks in order to add more weight to the wines. With minimum intervention, the results are extraordinary; richer and rounder than traditional Sancerre but with superb, underlying freshness and minerality.

Tasting Notes

Vivifying and fresh nose. Citrus, lemongrass and mint pepper. Dense and fresh in the palate. Saltiness in the finish. Fresh, pure and elegant with blackcurrant leaf and gooseberry on the nose. This is textbook Sancerre which has fruit and minerality in perfect proportions. Fresh citrus fruit acidity supports stony fruit and minerality on the palate. The wines from François and Carine Crochet are some of the most precise and refined Sancerre around. With power and elegance and purity this wine really stands out.

Winemaking

Whole grape pressing is combined with a sequential program to allow a very gentle extraction of the juice. After a static settling period the juice is racked and the alcoholic fermentation takes place for 3 to 4 weeks, using natural yeasts. When complete the wine is matured on its fine lees for 6 months in stainless steel. Then the wine is filtered on cellulose plates before bottling.

Awards

Guide Vert RVE, Bettane & Desseauve