

## Sancerre Le Chene Marchand, Domaine Francois Crochet

Loire Valley, France



<b>Product code</b>	FT02ZZWC
<b>Grapes</b>	Sauvignon Blanc
<b>Country</b>	FRANCE
<b>ABV%</b>	12.92
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Domaine Francois Crochet
<b>Vintage</b>	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

Aristocratic mineral notes, friendly but taut citrus and white stone fruits, sweet herbs, fresh grasses. Purity and laser-sharp focus. 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.

### Winemaking

Whole grape pressing combined with a sequential program allow a very gentle extraction of the juice. After settling period the juice is racked 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.

### Awards

Guide Vert RVE, Bettane & Desseuve