



M A I S O N  
**CROCHET**

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

## Les Blaissières

Méthode Traditionnelle - Blanc de Blancs - Vin Mousseux de Qualité



*Les Blaissières* is a blanc de blancs which takes its name from the best hill in Bulligny.

### Blending

50 % Auxerrois / 50 % Chardonnay

90 % base wine 2014 / 10 % reserve wine 2013

### Soil

Auxerrois is located half-hill on silt-clay soil while Chardonnay is at the top of hillside on clay-limestone and rocky soil.

### Winemaking

Alcoholic and malolactic fermentations occur in tank. Bottled in spring after light filtration. Sulphites contents low to let the wine express itself.

### Maturing

15 months minimum

### Sugar

10 g/L

### Tasting notes

**Sight** : Color pale yellow, fine bubbles

**Nose** : Aromas of white flowers, mixed with notes of citrus fruits and yellow fruits

**Palate** : Subtle and delicate balanced by a fresh and aromatic finish.

*To be served very fresh in any occasion : aperitifs, receptions ...*