



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

Cuvée Crochet

Méthode Traditionnelle - Rosé - Vin Mousseux de Qualité



Cuvée CROCHET is a "blending" rosé with a majority of red grapes.

Blending

95 % Gamay / 5 % Pinot-noir red

90 % base wines 2015 / 10 % reserve wines

Soil

This "cuvée" is representative of the various soils from Bulligny with predominantly limestone clay.

Winemaking

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

Maturing

9 months minimum

Sugar

12 g/L (customizable on request)

Tasting notes

Sight : Color inimitable salmon pink, fine and abundant bubbles

Nose : Fruity with notes of red fruits mixed with yellow fruits with a kernel

Palate : Fresh and elegant on a nice minerality with notes of citrus fruits and red fruits

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