



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

Auxerrois

Vin de France



2018 will remain, without doubt, in our memories for a long time like older winemakers talk about 1947. Warms temperatures and regular rains favored a rapid growth of the vines. Optimum and fast flowering gave a wonderful grape potential. Then, from mid-July, there was a drought combined to a heat wave. Some saving rains avoided water stress for optimal ripening of the many grapes.

Harvest on September 12, 2018.

SOIL

2 different : silty-clay exposed South from the Blaisières and limestone-clay exposed East nearby the village.

VINEGROWING

Second year of conversion to organic viticulture.

Hand-picked.

Yield : 75 hL/ha

WINEMAKING

After a whole bunch press, alcoholic fermentation occurs in vat. Malolactic is not done. Regular stirrings bring roundness.

Bottling : December 2018

TASTING NOTES

Typical nose from an Auxerrois with minerality and yellow fruits. The palate is fresh and delicate.

Food and wine pairing : Seafood, fried fishes

To be served between 6 and 8 °C.

Alc. 12.5%