



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

Chardonnay - Parcelle 307

Vin de France



Vintage 2017 : this is our first year on organic conversion.

It started badly as spring frost reduced seriously the yield. But, it was the ideal year to start organic farming as it was a pretty dry and sunny spring. Summer was normal. The last days before picking were rainy and we choose to pick up sooner to harvest good quality grapes.

SOIL

Parcelle 307 is located at the Blaissières at the top of the hillside. Exposition south. Clay-limestone soil with small rocks.

VINE GROWING

High density vineyard (9000/ha). Leaf thinning is manual in order to favor the sunlighting of the grapes.

Harvesting is done manually.

Yield : 30 hL/ha

WINEMAKING

After pressing in a pneumatic press, alcoholic and malolactic fermentation takes place in burgundian barrels. Regular stirrings bring structure to the wine. The average age of barrels is about 3 years without new barrels.

Ageing : 11 months in barrels

Bottling : August 2018

TASTING NOTES

Nice first nose of yellow fruit with a hint of wood. The mouth is frank and round with a minerality final.

Food and wine pairing : Aperitif, grilled fish or in sauce, egg casserole truffle

To be served between 10 and 12 °C.

Alc. 13%