



M A I S O N  
**CROCHET**

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

## Gris l'Irréductible

Vin de France



**2017** 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..

### VARIETAL COMPOSITION

90% Gamay - 10% Pinot Noir

### SOIL

Blending of various soils from Bulligny with predominantly limestone clay.

### VINEGROWING

Sustainable farming. No use of herbicides and chemical fertilizer.

Yield : 50 hL/ha

### WINEMAKING

The color comes from the direct pressing of whole bunches.

Alcoholic and malolactic fermentations in vats.

20% high in oak barrels on total lees.

Low sulphite.

Bottling : June 2018

### TASTING NOTES

Its color is pink sustained. The nose is mineral on red fruits. Frank and straight attack, the woody notes are revealed in the middle of the mouth with notes of strawberries.

Food and wine pairing : Quiche lorraine, snails, lamb.

*To be served between 6 and 8 °C.*

Alc. 12%