



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

Pinot Noir

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 10 and 17, 2018.

SOIL

2 different :

- Clay-limestone from *Blaissières* : minerality and finesse
- Clay from *Petite fin* : body and tannins

VINEGROWING

Pinot noir from *Blaissières* in organic viticulture and from *la Petite Fin* sustainable viticulture.

Yield : 60 hL/ha

WINEMAKING

Each soil is worked separately

100 % destemmed.

Fermentation during 8 days for the *Blaissières* and 14 for the *Petite Fin*. Native yeast.

Bottling : December 2018

TASTING NOTES

Ruby color. The nose reveals notes of spices and red fruits. In the mouth, the tannins are silky accompanied by a minerality in a harmonious finish.

Food and wine pairing : red meats, cheeses

To be served between 14 and 16°C.

Alc. 13%