



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES



Béléna

Méthode Traditionnelle - Blanc de Noirs - Vin Mousseux de Qualité

Béléna is a special sparkling produced only in limited quantities and always from wines aged in barrels and which stay a long time «sur lattes».

Harvest 2013 was a very late harvest quite a difficult year but we choose the best grape of Pinot Noir.

BLENDING

100% Pinot-noir

100 % vintage 2013

SOIL

Housselmont (only vineyard apart from Bulligny)

Parcel of more than 40 years on clay-limestone soil exposed full south.

WINEMAKING

Alcoholic and malolactic fermentation in barrels. Bottled in the spring without filtration. Sulfites contents low.

MATURING

48 months minimum

SUGAR

4 g/L - Extra Brut

TASTING NOTES

Sight : Light «eye» due to a nature blanc de noirs

Nose : First nose revealing evolution notes and a subtil hint of wood . On aeration, Pinot Noir releases its characteristic aromas of evolution on spices and yellow fruits

Palate : The mouth is ample and structured. There are subtle notes of woody, dried and candied fruits. The bubble is fine and delicate. The low dosage gives a good freshness to the wine. A vinous and mature sparkling.

Béléna Vintage served between 10 and 12°C will accompany your fine meals or a beautiful plate of cheeses. A bubble for connoisseurs!

Alc. 12.5%