



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

Cuvée Crochet

Méthode Traditionnelle - Rosé - Vin Mousseux de Qualité



Cuvée CROCHET is a «blending» rosé with only red grapes and low pourcentage of Pinot Noir red.

BLENDING

90 % Gamay / 10 % Pinot-noir
100 % 2017

SOIL

This «cuvée» is representative of the various soils from Bulligny with predominantly limestone clay.

WINEMAKING

Alcoholic and malolactic fermentations occur in tank.
Bottled in the spring after light filtration.

SO2 total : 30 mg/L

MATURING

9 months minimum

SUGAR

Brut : 10 g/L
Extra-Brut : 4 g/L

TASTING NOTES

Sight : Color inimitable salmon pink, fine and abundant bubbles

Nose : Fruity with notes of red fruits mixed with yellow fruits with a kernel

Palate : Fresh and elegant on a nice minerality with notes of citrus fruits and red fruits

To be served very fresh in any occasion : aperitifs, receptions ...

Alc. 12%