



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES



Native

Vin de France

The idea of a new «bottle» was in our mind for a while and the fabulous 2018 was a good time to start a new adventure.

Native is a short release and uncommon wine for people looking for other taste from an unknown area.

Harvest on September 18, 2018.

BLENDING

1/3 Pinot noir - 1/3 Gamay - 1/3 Chardonnay

SOIL

Old single vines on clay limestone soil located in Housselmont (7 km south from Bulligny).

VINEGROWING

In-conversion organic farming

Yield : 50 hL/ha

WINEMAKING

The 3 grapes are worked together in the same tank. Pinot noir and Chardonnay destemmed. Gamay whole bunches.

Maceration for 14 days, then blending free juice and press juice.

Native fermentations (yeast and bacteria).

No sulfites or any additive during winemaking.

Bottling : April 2019 without fining or filtration

Output : Only 1300 bottles

SO2 total (natural) : 18mg/l

TASTING NOTES

A bit fizzy at the opening with red fruits. If served fresh the gamay reveals his tipicity on mineral and «glouglou» taste. when the wine is warming up the pinot noir take the advantage. the final is soft due to the big share of chardonnay with a good body in a very drinkable style.

To be served between 12 and 14°C.

Could be decanted.

Alc. : 13%