



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.*

**2017** is a turn for this cuvée which was before a blanc de noirs with mainly pinot noir. We still look for a bodied but with finesse sparkling which is the hardest balance to find in the best sparkling.

Harvest 2017 was special because of spring frost which reduced about half the crop. The low yield help us to reach good maturity with healthy grapes before lot of rains in mid-September.

### BLENDING

2/3 Gamay 1/3 Chardonnay

100 % vintage 2017

### SOIL

Blaisières : clay-limestone soil exposed full south.

### WINEMAKING

Alcoholic and malolactic fermentation in barrels.

Bottling : July 2018, without filtration.

### MATURING

18 months

### SUGAR

0 g/L - Brut Nature

### TASTING NOTES

**Sight** : Light «eye»

**Nose** : Complexity of vanilla, dried fruit and evolution notes.

**Palate** : The mouth is ample and structured. There are subtle notes of wood and pastry. The bubble is fine and delicate. The 0 dosage gives a good freshness and reveals the minerality.

*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%