



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES



Les Blaisières

Méthode Traditionnelle - Blanc de Blancs - Vin Mousseux de Qualité

Les Blaisières is a blanc de blancs which takes its name from the best hill in Bulligny.

BLENDING

2/3 Auxerrois 1/3 Chardonnay

100 % base wine 2018 (only cuvée)

SOIL

Auxerrois is located half-hill on silt-clay soil while Chardonnay is at the top of hillside on clay-limestone and rocky soil.

WINEMAKING

Hand picked. Pressed all cluster. Natural alcoholic and malolactic fermentations in tank.

Bottled in the spring after light filtration.

Sulfites contents low.

MATURING

9 months minimum

SUGAR

0 g/L Brut nature

5 g/L Brut

TASTING NOTES

Sight : Color pale yellow, fine bubbles

Nose : Aromas of white flowers, mixed with notes of citrus fruits and yellow fruits

Palate : Subtle and delicate balanced by a fresh and aromatic finish.

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

Alc. 12%