



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

Chardonnay - Parcelle 307

Vin de France



Vintage 2018 : quantity and quality.

It began with a wet and hot spring. Then, summer was hot and dry. Thanks to a few rains and an Indian summer, the grapes reached full ripeness in good health. The dream year !

Harvest : 15th September

SOIL

Blaisières : limestone clay, full south exposed

VINE GROWING

Organic conversion.

Leaf thinning is manual in order to favor the sunlighting of the grapes.

Hand picking.

Yield : 60 hL/ha

WINEMAKING

Native fermentations in barrels.

Ageing : 12 months in barrels

Bottling :

- 1st : Limited release - July 2019, without filtration
- 2nd : September 2019, after light filtration

So2 total : <20 mg/L

TASTING NOTES

Nice first nose of yellow fruit, curry with a hint of wood. The mouth is frank and round with a minerality final.

Food and wine pairing : Aperitif, grilled fish or in sauce, egg casserole truffle

To be served between 10 and 14 °C.

Alc. 13.5%