



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES



Native

Vin de France

Native 2019 is still the blend of 3 grapes but from different soils. Main part of Chardonnay and Gamay are from frozen vineyard on Blaissières slope. Gamay were riper than Pinot noir.

Harvest on September 20, 2019.

BLENDING

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

SOIL

Blend of different soils from Bulligny and Housselmont.

VINEGROWING

Organic conversion

Yield : 35 hL/ha

WINEMAKING

The 3 grapes are co-fermented. Pinot Noir and Chardonnay destemmed. Gamay all clusters.

Maceration for 12 days, then blending free juice and press juice.

Native fermentations (yeast and bacteria).

No sulfites or any additive during winemaking.

Bottling : December 2019, without fining nor filtration

Output : 2700 bottles

SO2 total (natural) : 21 mg/l

TASTING NOTES

A bit fizzy at the opening with red fruits. If served fresh the gamay reveals his tipicity on mineral and very ripe taste. The final is soft due to the big share of chardonnay but bodied, fine and still in drinkable style.

To be served between 12 and 18°C.

Alc. : 13%