



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES



Pet'Native

Vin de France

We produce about 3/4 of traditional method sparklings, so a new sparkling was not in the air ... Nonetheless Pét-Nats are different... so we dare !

2019 began with spring frosts. Afterward, the vines had difficulty to start growing. But, in mid-June a heatwave and drought set up in Lorraine to mark the year and so until harvest.

Harvest 13th and 18th of September 2019.

BLENDING

100% Gamay

SOIL

Blaisières : limestone clay

VINEGROWING

Organic conversion.

Manual picking.

Yield : 35 hL/ha

WINEMAKING

Direct press all cluster.

Native yeast fermentation. No malolactic (at the moment!)

No sulfites nor additive nor filtration during winemaking, only disgorged.

Residual sugar : 0 g

Output : 1300 bottles

SO2 total (natural) : <20mg/l

TASTING NOTES

Typical noze of fresh and fruity gamay from Toul area.

Straight, fine bubbles, fruity and flint aromas. Refreshing for your sunny terraces.

To be served between 6 and 8°C.

Alc. : 12.5%