



M A I S O N  
**CROCHET**

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

## Pinot Noir - Limited release

Vin de France



**2018** will remain, without doubt, in our memories for a long time like older winemakers talk about 1947. Warm temperatures and regular rains favored a rapid growth of the vines. Optimum and fast flowering gave a wonderful grape potential. Then, from mid-July, there was a drought combined to a heat wave. Some saving rains avoided water stress for optimal ripening of the many grapes.

Harvest on September 10 and 17, 2018.

### SOIL

2 different :

- Clay-limestone from *Blaissières* : minerality and finesse
- Clay from *Petite fin* : body and tannins

### VINEGROWING

Organic conversion.

By hand : stripping, thinning, picking.

Yield : 50 hL/ha

### WINEMAKING

Each soil is worked separately

100 % destemmed.

Fermentation during 8 days for the *Blaissières* and 14 for the *Petite Fin*. Native yeast.

Ageing : 10 months in barrels.

Bottling : September 2019, without filtration.

### TASTING NOTES

Ruby color. The nose reveals notes of vanilla, spices and red fruits. In the mouth, the tannins are silky in an elegant and structured harmony.

Food and wine pairing : red meats, cheeses.

*To be served between 14 and 16°C.*

**Alc. 13.8%**