



M A I S O N  
**CROCHET**

VIGNERONS, CHAMBRES ET TABLE D'HÔTES



## Béléna

Méthode Traditionnelle - Blanc de Noirs - Vin Mousseux de Qualité

*Béléna is a special sparkling produced only in limited quantities and always from wines aged in barrels.*

**2018:** warm temperatures and regular rains favored a rapid growth of the vines. An 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.

The good yield and an early September harvest help to keep freshness for the sparkling.

### BLENDING

60% Gamay, 20% Chardonnay, 20% Auxerrois

### SOIL

All the grapes are from Blaussières slope.

Limestone clay soil exposed full south.

### WINEMAKING

100% Cuvée

Fermentations in barrels. Malolactic done except for Chardonnay.

Bottled in June 2019, without filtration.

Sulfites contents low.

### SUGAR

Brut Nature : 0 g/L

### TASTING NOTES

The nose is a subtle blend of red fruit coming from the Gamay and yellow fruit, floral notes from white grapes with a hint of pastry. A touch of vanilla oak coats the whole nose. Delicate bubbles in mouth with a harmony of the flavors in mouth. The 0 dosage gives a good freshness and lets the ripe grapes express their potential and reveal the terroir.

*Béléna Vintage served between 10 and 12°C will accompany your fine meals or a beautiful plate of cheeses. A bubble for connoisseurs!*

Alc. 12.5%