



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

Pinot Noir

Les Blaissières 2019

Vin de France

2019, another warm vintage.

As it's getting usual we had no winter and the budburst started early. We had several nights of frost in April and beginning of May which reduced about half percent of the crop. The vines took time to grow as spring was also cold. Then summer and sunshine set up. Summer was dry with a wave of heat. The low yield and sunshine help to reach an optimal ripeness of the grapes.

Harvest on September 20th, 2019.

SOIL

Blaissières: limestone clay soil/south exposition.

BLENDING

90% Pinot Noir/10% Gamay

VINE-GROWING

Organic conversion.

By hand : stripping, thinning, picking.

Yield : 30 hL/ha

WINEMAKING

100 % destemmed.

Maceration of 11 days.

Native fermentations.

Ageing : 11 months in barrels of 4/5 years old.

No sulfites added during all the process.

Bottling : September 2020, without filtration.

TASTING NOTES

Cherry and blackberry on the nose. Bodied attack with a touch of oak. Long finish with soft tannins. The terroir reveals its minerality with the typical end of saltiness and freshness, despite the high alcohol percentage.

Food and wine pairing : red meats, cheeses.

To be served between 16°C and 18°C.

Alc. 14%

