



M A I S O N  
**CROCHET**

VIGNERONS, CHAMBRES ET TABLE D'HÔTES



# Patator

Vin de France

2020, an early and dry year.

Budburst was early due to a cool winter. Then, summer was warm, with no rain at all until harvest.

The last time we released a 100% gamay was in 2002! A bottle that was not meant to come out, but has lot of chance to last.

Harvest 30th of September.

## BLENDING

100% gamay

## SOIL

Clay soil. "Petite Fin", Bulligny.

## VINEGROWING

Organic conversion.  
Hand picked.

## WINEMAKING

50% destemmed 50% all clusters.

Native fermentations.

Stainless tank.

Unfiltered.

SO<sub>2</sub> : 2 g/hL at bottling.

Bottling : February 2021.

Output : 1 000 bottles.

## TASTING NOTES

Light and fruity Gamay.

*To be served between 14 and 18°C.*

*Alc. : 12%*