



M A I S O N  
**CROCHET**

VIGNERONS, CHAMBRES ET TABLE D'HÔTES



# Pet'Native

Vin de France

2020 was an early and dry year.

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

Harvest at the beginning of September.

## BLENDING

65% Gamay, 25% Pinot noir, 10% Auxerrois

## SOIL

Different limestone clay soils from Bulligny.

## VINEGROWING

Organic conversion.

Manual picking.

Yield : 50 hL/ha

## WINEMAKING

Direct press all cluster.

Native fermentations.

No filtration nor additive during winemaking, only disgorged.

Residual sugar : 6 g

Output : 6.000 bottles

SO2 total : 20 mg/l

## TASTING NOTES

More rock'n'roll than the previous one.

Fruity notes from the gamay. Body and roundness from the Auxerrois and Pinot Noir grapes.

Finess of the bubbles.

*To be served between 6 and 8°C.*

*Alc. : 12.5%*