



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

Pet'Native Blanc

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.

BENDING

100% Auxerrois

SOIL

Deep silty. Mont-le-Fou, Bulligny.

VINEGROWING

Organic conversion.

Manual picking.

Yield : 70 hL/ha

WINEMAKING

Direct press all clusters. 100% cuvée.

Native fermentations.

No filtration nor additive during winemaking.

Disgorged or not (according to customer).

Output : 1 000 bottles.

TASTING NOTES

Pet'Nat with subtil bubbles, floral and yellow fruit on the nose.

Bodied and round palate.

To be served between 6 and 8°C.

Alc. : 12.5%