



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

Cuvée Crochet

Méthode Traditionnelle - Rosé - Vin Mousseux de Qualité



Cuvée CROCHET is a «blending» rosé with only red grapes and low pourcentage of Pinot Noir red.

BLENDING

90 % Gamay / 10 % Pinot-noir

85 % base wines 2019 / 15 % reserve wines 2018

SOIL

This «cuvée» is representative of the various soils from Bulligny with predominantly limestone clay.

WINEMAKING

Alcoholic and malolactic fermentations occur in tank.

Bottled in the spring without filtration.

Sulfites contents low.

MATURING

9 months minimum

SUGAR

4 g/L (customizable on request)

TASTING NOTES

Sight : Color inimitable salmon pink, fine and abundant bubbles.

Nose : Fruity with notes of red fruits mixed with yellow fruits with a kernel.

Palate : Fresh and elegant on a nice minerality with notes of citrus fruits and red fruits.

To be served very fresh in any occasion : aperitifs, receptions ...

Alc. 12%