



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES



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

1/3 Pinot noir - 1/3 Gamay - 1/3 Chardonnay

SOIL

Chardonnay: limestone, Blaisières.

Pinot-Noir: clay, Petite Fin.

Gamay: limestone-clay, Les Ormes.

VINEGROWING

Organic conversion

Yield : 35 hL/ha

WINEMAKING

The 3 grapes are co-fermented. Pinot Noir and Chardonnay destemmed. Gamay all clusters.

Maceration for 12 days, then blending free juice and press juice.

Native fermentations (yeast and bacteria).

Bottling: March 2021, without fining nor filtration

Output: 4000 bottles

SO2 total: 25 mg/l (2 g/hL added post-malolactic)

TASTING NOTES

Red-fruits nose with black cherry and licorice tastes.

The very ripe pinot-noir dominate the whole.

A solar and concentrated Native.

To be served between 14° and 18°C.

Alc. : 13%