



M A I S O N  
**CROCHET**

VIGNERONS, CHAMBRES ET TABLE D'HÔTES



## Lubie

Vin de France

**Lubie 2020 is a skin-contact wine from aromatic white grapes.**

*Grapes from Domaine Muller-Koeberlé, and produced by ourselves.*

### BLENDING

60% Gewurztraminer - 40% Pinot Gris

### TERROIR

Granite from Saint-Hippolyte in Alsace.

### VINEGROWING

Organic and biodynamic conversion.

### WINEMAKING

Wine from each grape variety made separately.

Skin contact of 8 days all clusters without pumping over.

Wild fermentation.

Ageing for 6 months in barrels.

Blending before bottling.

Mise en bouteille : **May 2021 without filtration nor input.**

### TASTING

The nose gathers the red-fruits flavour of Pinot Gris and the exotic aromas of Gewurztraminer.

The mouth is deep and round balanced by the minerality with a hint of bitterness.

Food pairing : international cuisine.

**To be served between 10 and 12 °C.**

**Alc. 13%**