



M A I S O N
CROCHET

VIGNERONS, CHAMBRES ET TABLE D'HÔTES



Les Blaisières

Méthode Traditionnelle - Blanc de Blancs - Vin Mousseux de Qualité

Exceptionally our Blanc de blancs 2021 is a blend of different terroir due to big frozen loss on Blaisières.

BLENDING

80% Auxerrois - 20% Chardonnay

60% Lucey - 40% Bulligny

100% base wine 2021 (only cuvée)

SOIL

Auxerrois is located half-hill on silt-clay soil while Chardonnay is at the top of hillside on clay-limestone and rocky soil.

Lucey is from silty clay soil exposed east.

WINEMAKING

Hand picked. Pressed all cluster. Natural alcoholic and malolactic fermentations in tank.

Bottled in winter without filtration.

Sulfites contents low.

MATURING

9 months minimum

SUGAR

6 g/L Brut

TASTING NOTES

Sight : Color pale yellow, fine bubbles.

Nose : Aromas of white flowers, mixed with notes of citrus fruits and yellow fruits.

Palate : Subtle and delicate balanced by a fresh and aromatic finish.

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

Alc. 12%