



M A I S O N  
**CROCHET**

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

## Rosé / Gris

Vin de France

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**2021** frost, rain and cold.

As we always do, our rosé is done with same grape as sparkling but done only with the end of press juice. So it's refreshing rosé with character of "tailles" juices.

### VARIETAL COMPOSITION

90% Gamay mainly with a hint of Pinot Noir

### SOIL

Blending of various soils from Bulligny with predominantly limestone clay.

### VINEGROWING

Organic conversion

### WINEMAKING

Press all cluster red grapes give its typical color.

Natural alcoholic and malolactic fermentations in tank.

Light filtration and low sulfite added at bottling.

*Bottling* : March 2022

### TASTING NOTES

Its color is pink sustained. The nose is mineral on red fruits. Frank and straight attack.

*Food and wine pairing* : Quiche lorraine, snails, lamb.

*To be served between 6 and 8 °C.*

*Alc. 11%*