



M A I S O N  
**CROCHET**

VIGNERONS, CHAMBRES ET TABLE D'HÔTES

# Perdrix de Noir

Méthode Traditionnelle - Vin Mousseux de Qualité



Perdrix de Noir is named because of the "eye" typical from sparkling made with only red grapes and without chemicals added. Its particularity is also to have more and older reserve wines than we use in our other sparklings.

## BLENDING

90 % Gamay / 10 % Pinot-noir

80% base wines 2020 / 20% 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

Brut Nature : 0 g/L

## TASTING NOTES

*Nose reminds red fruit with hints of evolution.*

*O dosage is done to keep it fresh and balanced.*

*A sparkling you can eat with.*

Alc. 12%