



## Maison Crochet

Lorraine, France

### History of the Maison

Located in Bulligny, a small village about an hour east of Champagne in the little known region of Lorraine, Maison Crochet is a family winery farming five hectares of vines, all organic or in conversion to organic. The story of the domaine began in 1991, when vineyard workers Lionel Crochet and Sandra Laval arrived in Lorraine from Champagne, accompanied by their three small children. They took over some of the vines they were tending five years later, and so Maison Crochet was born. In the 2000s, they made their first cuvée and decided to withdraw from the local appellation, AOC Côtes de Toul, in favor of producing Vin de France wines and exploring the freedom that this move offered. Wilfried Crochet, their oldest son, took over the production in 2016, after studying oenology at the Bordeaux Institute and spending time working in wineries around the world, most importantly, for five years in Champagne, before returning to his family's small domaine with the goal of showing that Lorraine is a region capable of producing Champagne-quality sparkling wines. He started converting the family vines to organic farming in 2017 and has expanded their holdings since that time with more vines, all located in and around the village of Bulligny where he lives and works.

### Julian Sinclair x Maison Crochet

We took over distribution of Maison Crochet from Cascadia Imports in 2019, which makes this estate one of our first ever direct imports.. Wilfried visited Portland that November, and we were able to introduce our collaboration to the market together. In early 2020, we visited his winery and family hotel in Bulligny, where we were able to walk the vines, see the winery, and most memorably, spend time with Wilfried's wonderful family, with whom we shared a home cooked meal, wine, and far too much of Wilfried's brain-meltingly alcoholic eau-de-vie. A fun fact about Wilfried: he is a huge NBA fan, and the Portland Trailblazers are his team!

### Viticulture and Winemaking

All the original vines of Maison Crochet have been certified organic from the 2020 vintage onwards, and Wilfried has added new plots since, starting the conversion process for each immediately after making the purchase, as well as planting new vines himself. The vines are farmed on a range of different soils, though limestone, clay, and calcareous clay soils dominate. The oldest of Wilfried's vines were planted in the early 1990s, and his new plantings are primarily of Gamay and Chardonnay.

In the winery, Wilfried takes a minimalist but pragmatic approach in order to best show the unique terroir of Bulligny. In all the wines, each parcel is vinified separately with native yeasts before blending, and no additions are made to the wine except for a small amount of sulfur at bottling.

## Wines



### Cuvée Crochet Brut Rosé

90% Gamay / 10% Pinot Noir. The Gamay is pressed directly after harvest, while the Pinot Noir is left on the skins and blended in after fermentation occurs, in the typical Champagnois Rose production style. Native fermentation and aging of the base wine takes place in tank. The wine is bottled the spring after harvest and stays en tirage for a minimum of nine months. The final dosage is 4g/L. No inputs other than minimal sulfites.



### Les Blaissières Blanc de Blancs

80% Auxerrois, 20% Chardonnay. The grapes hail largely from the “best slope in Bulligny” and are grown on rocky clay and limestone soils. Pressed whole-cluster and undergoes a natural fermentation in tank. Matures on lees for a minimum of nine months. No interventions are made to the wine except for minimal sulfites. Final dosage is 4g/L.



### Pet'Native Rosé 2021

85% Gamay, 10% Pinot Noir, 5% Auxerrois. From limestone and clay soils. The Gamay and Auxerrois are pressed directly, while the Pinot Noir is left on the skins and blended in via the saignée method. This is a disgorged pet-nat that is native fermented, no additions made to the wine whatsoever. 0/0.



### Pinot Noir 2021

A light, “Glou Glou” style Pinot Noir from limestone and clay soils. Made from a short maceration of Pinot Noir grapes in a cold, frost-prone year, this is a light, alpine-style of Pinot Noir. Aged in tank, no additions made whatsoever, 0/0.