



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



TERROIR:

Grape variety: Red Gamay white juice

Grounds: granitic sand

Age of vines: 45 years old

Yields: 35 hl/hectare

Density of plantation: 7500 feet/hectare

Altitude: 410 m

Weather conditions: late frost in April followed by a rainy summer. A hard year to protect our harvest, with a nice final in September enabling a full maturation of grapes tough

WINE MAKING METHOD:

Harvest: manual

Yeast: Indigen

Temperatures: between 20° and 23°

Fermentations: 11 days, carbonic in whole grapes

Farming: 6 months in stainless steel tanks

Filtration: none

BIO'ADDICT 2020 BEAUJOLAIS ROUGE AOP



TASTING:

This spring « cuvée » is fruity and delicate. Its intense cherry colour, its small red fruits aromas and its spicy (kirsch) finale in mouth will perfectly fit casual meals and aperitives.

Temperature: 17/20°C

Can be kept between 2 and 3 years

ANALYSIS:

SO2 total: 24

Degree: 11,94

AT: 3,26

PH: 3,51

Famille SUBRIN scea
415 Chemin du Martin – 69490 SARCEY
Tel Florence 07 71 86 08 24/Geoffroy 06 80 26 08 87
www.vin-bio-cret-de-bine.fr
contact@vin-bio-cret-de-bine.fr