



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



TERROIR:

Grape variety: Red Gamay white juice

Grounds: granitic sand

Age of vines: 10 years old

Yields: 40 hl/hectare

Density of plantation: 6500 feet/hectare

Altitude: 410 m

After a nice start, the harvest is strongly impacted by a heavy drought. Extreme conditions push the vines to defend themselves and limit the juice quantity produced with nice concentration.

WINE MAKING METHOD:

Harvest: manual

Yeast: Indigen

Temperatures: between 21° and 23°

Fermentations: carbonic 7 days

Filtration: Kieselgur

PREMIERE CUVÉE 2022

BEAUJOLAIS ROUGE NOUVEAU AOP



TASTING:

Temperature: 15/17°C

Nice cherry type color. Fruity aromas, round in mouth warm and « gourmand »

ANALYSIS:

SO2 total: 40 mg

Degree: 12,5

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