



**LE CRÊT DE BINE**

— DOMAINE FAMILIAL EN BIODYNAMIE —



**TERROIR:**

Grape variety: Red Gamay white juice

Grounds: granitic sand

Age of vines: 70 years old

Yields: 25 hl/hectare

Density of plantation: 6000 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.

**VINIFICATION:**

Harvest: manual

Yeast: bio

Temperatures: between 21° and 25°

Farming: 4 months in stainless steel tanks

Filtration: light

# BRUME MATINALE 2021 BEAUJOLAIS ROSE AOP



**TASTING:**

This Rosé has a strong character mainly due to the age of vines. Its dark pink colour, its freshness and its delicate fruit will perfectly feet casual meals and aperitives.

Temperature: 10/12°C

Can be kept 2 ans

**ANALYSES:**

SO2 total: 38 mg

Degré: 12,38

AT3,91

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