



**LE CRÊT DE BINE**

— DOMAINE FAMILIAL EN BIODYNAMIE —

# LES AMPHORES DE MANTIGNY 2022

## BEAUJOLAIS ROUGE AOP

### TERROIR:

Grape variety: Red Gamay white juice

Grounds: clay and basalt

Age of vines: 68 years old

Yields: 25 hl/hectare

Density of plantation: 6500 feet/hectare

Altitude: 350 m

Weather conditions: After a superb start, this mileage was impacted by a very heavy drought during the summer. Wind, high temperatures really pushed our vines to their limits, leaving limited juices quantities while insuring a high sugar concentration.

### WINE MAKING METHOD:

Harvest: manual

Yeast: Indigen

Temperatures: between 21° and 23°

Fermentations: 18 days, semi carbonic, full bunch

Farming: 11 months in ceramic 6hl amphoras

Filtration: yes

### DEGUSTATION:

This « cuvée de garde » offers concentrated fruit with fresh tannin aromas. Ample in mouth, its dark fruits flavour (black currant type) and its slightly smoky finale will elegantly fit gastronomic events.

Temperature of service: 17/20°C

Can be kept 5-7 years

### ANALYSIS:

SO2 total: 35 mg/l

Degree: 13,06

Sugar: 0,66

PH: 3,53

AT: 3,97

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