



# LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



## TERROIR:

Grape variety: red gamay with white juice

Grounds: granitic sands

Age of vines: 55 years old

Yields: 20 hl/hectare

Density of plantation: 6500 feet/hectare

Altitude: 410 m

Weather conditions 2022: 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.

## VINIFICATION:

Harvest: manual

Yeast: Indigen

Temperatures: between 20° and 23°

Fermentations: 15 days, semi-carbonic full bunch

Farming: 4 months in 32 hl barrels and 3 stainless steel

Filtration: yes

# CUVEE ANTONIN 2022 BEAUJOLAIS ROUGE AOP



## DEGUSTATION:

This cuvée offers a nice concentration of fruits. Its dark cherry colour, its red fruits aromas and its freshness and tension will nicely fit with friendly casual occasions.

Temperature de service: 15/18°C

Garde: 3-5 years

## ANALYSIS:

SO2 total: 53mg/L

Degree: 12,48

AT: 3,95

PH: 3,54

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