



**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: 6500 feet/hectare

Altitude: 410 m

Weather conditions: After a superb start, this mileage was impacted by a heavy drought during the summer and high temperatures end of august and early September. This mileage offers high sugar concentrations.

**VINIFICATION:**

Harvest: manual

Yeast: bio

Temperatures during fermentations: 21° to 25°

Farming: 7 months in stainless steel tanks

Filtration: light

# BRUME MATINALE 2023

## 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: 66 mg

Degré: 13,19

AT: 3,61

PH: 3,54

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