



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



TERROIR:

Grape variety: Red Gamay white juice

Grounds: granitic sands

Age of vines: 3 to 10 years old

Yields: 40 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 21 et 25°C

Farming: 7 months in stainless steel

Collage: Yes, on clay

Batonnage: none

Filtration: light, Kieselguhr

LE CHARDONNERET 2022 BEAUJOLAIS BLANC AOP



DEGUSTATION:

This early spring cuvée is floral and mineral. Its white flowers aromas and its freshness in mouth will nicely pair with aperitives and casual meals.

Temperature for service: 10/12°C

Garde: 2 years

ANALYSES:

SO2 total: 70

Degree: 12

AT: 2,82

PH: 3,43

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