



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



TERROIR:

Grape variety: chardonnay

Grounds: granitic sands

Age of vines: 10 to 45 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 18 and 21 degrees

Farming: 7 months in burgundy barrels

Collage: Yes, on clay

Batonnage: yes

Filtration: light, Kieselguhr

LA CUVÉE DE FLORENCE 2022

BEAUJOLAIS BLANC AOP



DEGUSTATION:

This gastronomic chardonnay is well balanced. Its white fruits aromas and its floral profile in mouth will elegantly pair fine meals.

Temperature of service: 10/12°C

Garde: 2-3 years

ANALYSES:

SO2 total: 47 mg/l

Degree: 12,64

AT: 2,82

PH: 3,41

Famille SUBRIN scea
415 Chemin du Martin – 69490 SARCEY
Tel Florence 07 71 86 08 24/Geoffroy 06 80 26 08 87
www.vin-bio-cret-de-bine.fr
contact@vin-bio-cret-de-bine.fr