



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: 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: 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 2023

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: 58 mg/l

Degree: 12,83

AT: 3,18

PH: 3,52

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