



**LE CRÊT DE BINE**

— DOMAINE FAMILIAL EN BIODYNAMIE —

## LA CUVÉE DE FRANCOIS 2021 BEAUJOLAIS ROUGE AOP



### TERROIR:

Grape variety: Red Gamay white juice

Grounds: granitic sand

Age of vines: from 60 to 70 years old

Yields: 20 hl/hectare

Density of plantation: 6500 feet/hectare

Altitude: 410 m

Weather conditions: late frost in April followed by a rainy summer. A hard year to protect our harvest, with a nice final in September enabling a full maturation of grapes tough.

### WINE MAKING METHOD:

Harvest: manual

Yeast: Indigen

Temperatures: between 21° and 23°

Fermentations: 18 days, semi carbonic, 60% destamed

Farming: 10 months in 32 hectoliters barrels

Filtration: none



### TASTING:

This “cuvée” elegantly reflects its Terroir. Its fresh red fruits aromas and its kirsh final will perfectly fit elaborated meals and premium gastronomy.

Temperature: 17/20°C

Can be kept 3-5 years

### ANALYSIS:

SO2 total: 37 mg

Degree: 12,47

AT: 2,97

PH: 3,48

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](http://www.vin-bio-cret-de-bine.fr)  
contact@vin-bio-cret-de-bine.fr