



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



TERROIR:

Grape variety: Red Gamay white juice

Grounds: granitic sand

Age of vines: from 60 to 71 years old

Yields: 20 hl/hectare

Density of plantation: 6500 feet/hectare

Altitude: 410 m

Weather conditions: 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.

WINE MAKING METHOD:

Harvest: manual

Yeast: Indigen

Temperatures: between 21° and 23°

Fermentations: 18 days, semi carbonic, full bunch

Farming: 11 months in 36 hectoliters barrels

Filtration: light

LA CUVÉE DE FRANCOIS 2022

BEAUJOLAIS ROUGE AOP



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: 48 mg

Degree: 13,03

Sugar: not detected

AT: 3,48

PH: 3,43

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