



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —

TERROIR:

Grape variety: Red Gamay white juice

Grounds: clay and basalt

Age of vines: 68 years old

Yields: 25 hl/hectare

Density of plantation: 6500 feet/hectare

Altitude: 350 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 ceramic 6hl amphoras

Filtration: yes

LES AMPHORES DE MANTIGNY 2023

BEAUJOLAIS ROUGE AOP



DEGUSTATION:

This « cuvée de garde » offers concentrated fruit with fresh tannin. Ample in mouth, dark fruits flavour (black currant type) and slightly smoky finale will paired meat (roasted beef, duck, lamb)

Temperature of service: 17/20°C

Can be kept 5-7 years

ANALYSIS:

SO2 total: 38 mg/l

Degree: 14,88

Sugar: 0,66

AT: 3,58

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