



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



TERROIR:

Grape variety: Red Gamay white juice

Grounds: basaltic, clay

Age of vines: 50 years

Yields: 30 hl/hectare

Density of plantation: 6500 feet/hectar

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

NATMAX FURY JO PETNAT ROSE



DEGUSTATION:

Light colour, fresh fruits aromas, dry

Recommended tasting temperatures : 10/12°C

Ca, be kept 2 years

ANALYSIS:

SO2 total: non detectable

Degree: 12

8 g residual sugar

PH: 3,25

AT: 3,48

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