



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



TERROIR:

Grape variety: red gamay with white juice

Grounds: granitic sands

Age of vines: 45 years old

Yields: 28 hl/hectare

Density of plantation: 6500 feet/hectare

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

Temperatures: between 20° and 23°

Fermentations: 11 days, semi-carbonic full bunch

Farming: 6 months in stainless steel

Filtration: yes

CUVEE VARIATION 2022 BEAUJOLAIS ROUGE AOP



DEGUSTATION:

This spring cuvée is fruity and generous. Its dark cherry colour, its red fruits aromas and its freshness and tension will nicely fit with friendly casual occasions. Temperature de service: 15/18°C
Garde: 2-3 years

ANALYSIS:

SO2 total: 29mg/L

Degree: 12,56

AT: 4,04

PH: 3,60

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