



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



TERROIR:

Grape variety: chardonnay

Grounds: granitic sands

Age of vines: 10 years old

Yields: 15 hl/hectare

Density of plantation: 6500 feet/hectare

Altitude: 410 m

Weather conditions 2022: After a superb start, this vintage was impacted by a very heavy drought during the summer. Wind, high temperatures really pushed our vines to their limits, leaving limited juice quantities while ensuring a high sugar concentration.

VINIFICATION:

Harvest: manual

Yeast: Indigen

Temperatures: between 21 et 25°C

Farming: 4 months in stainless steel

Collage: Yes, on clay

Batonnage: none

Filtration: Kieselguhr

CUVEE L'OR TARDIVE 2022 BEAUJOLAIS BLANC AOP



DEGUSTATION:

This late harvest cuvée is generous, propose some exotics aromas combined with some honey final notes.

Temperature for service:
10/12°C

Garde: 2 years

ANALYSES:

SO2 total: 100

Degree: 12,7

AT: 3,46

PH: 3,26

Sugar: 18 grams

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
contact@vin-bio-cret-de-bine.fr