



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



TERROIR:

Grape variety: Red Gamay white juice

Grounds: granitic sand

Age of vines: 65 to 70 years old

Yields: 30 hl/hectare

Density of plantation: 6500 feet/hectare

Altitude: 410 m

Weather conditions: nice and rainy spring, drought during the summer. Mid august 18mm rains were welcome to allow grapes full maturation and to provide vines some relief.

WINE MAKING METHOD:

Harvest: manual

Yeast: Indigen

Temperatures: bellow 22°

Fermentations: 18 days,semi carbonic, 90% destammed

Farming: 10 months in large wooden barrels (32hl)

Filtration: none

LA CUVÉE DE PHILIPPE 2020 BEAUJOLAIS ROUGE AOP



TASTING:

This Gamay of gastronomy is elegant et well concentrated. Its bright cherry color and its small red berries aromas are intense and lightly spicy in final. Its tannins are generous which increment the richness of this wine.

Temperature: 17/20°C

Can be kept 4-5 years

ANALYSIS:

SO2 total: 31 mg

Degree: 12,25

AT: 3,66

PH: 3,43

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