



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



TERROIR:

Grape variety: Red Gamay white juice

Grounds: granitic sand

Age of vines: 40 years old

Yields: 30 hl/hectare

Density of plantation: 7500 feet/hectare

Altitude: 410 m

Weather conditions: late frost in April followed by a rainy summer. A hard year to protect our harvest, with a nice final in September enabling a full maturation of grapes tough

WINE MAKING METHOD:

Harvest: manual

Yeast: Indigen

Temperatures: between 21° and 25°

Ancestral method

SU'BRIN DE BULLES PETNAT ROSE



TASTING:

Light color, sparkling bubbles.

Fresh strawberry, fruity and fresh

Recommended temperature:

10/12°C

Can be kept 2 years

ANALYSIS:

SO2 total: 36 mg

Degee: 8

35g residual sugar

Famille SUBRIN scea

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