



LE CRÊT DE BINE

— DOMAINE FAMILIAL EN BIODYNAMIE —



TERROIR:

Grape variety: red gamay with white juice

Grounds: granitic sands

Age of vines: 25 to 35 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 15° and 20°

Fermentations: 10 days, carbonic in full bunch

Farming: 7 months in stainless steel

Filtration: yes

LE TERROIR DU MARTIN 2022

BEAUJOLAIS ROUGE AOP



DEGUSTATION:

This spring cuvée is fruity and generous. Its cherry colour, its small red fruits and its freshness will nicely pair friendly casual occasions.

Temperature of service: 15/17°C

Garde: 2-3 years

ANALYSES:

SO2 total: 52 mg/L

Degree: 12,38

AT: 3,90

PH: 3,57

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