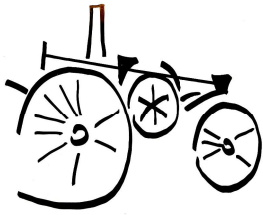


Mas Théo



BIB : Ferme Théolas

Appellation : vin de France

Grapes variety : 40 % Syrah, 40% Grenache, 20% Carignan

Planting : 4000 vine stock/ha, between 8 and 21 years

Yield : 40 hl/ha

Vineyard : Roussas, Saint Restitut

Ground : stony limestone clay (Roussas) and sandy limestone clay (Saint Restitut)

Altitude : 180 m

Orientation : south

Driving system : royat cordon with trellising

Harvest : mechanical harvest with vatting by terroir by assembling the vines directly



Vinification: traditional at 22 ° C in fiberglass tank. 15 days maceration

Yeasts : indigenous

Filtration : no

Maturing : 12 months in stainless steel tanks

Potential aging : 3 to 4 month. Recommended consumption in his youth

Labeling : organic wine certified by Ecocert FR-BIO-01



Production : 1 000 BIB / available in 5 L and 10 L

Sulphites : 38 mg / L total

Alcohol : 13 % vol.

Wine characteristics : this is a good wine to consume in its youth, which helps to highlight its fruity and slightly spicy notes.

History of the name : is the name of the family farm of Laurent Clapier.



To match with : Grill on the barbecue, taosts aperitif with tapenade, gambas a la plancha ...

Service temperature : 10°C



Mas Théo

Laurent CLAPIER Vigneron Paysan

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