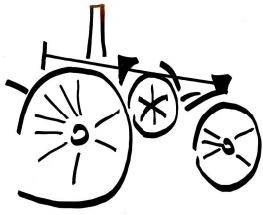


Mas Théo



Gémeaux - 2017

Appellation : vin de France



Grapes variety : 60% Carignan, 40% Mourvèdre
Planting : 4000 vine stock/ha, between 15 and 40 years
Yield : 35 hl/ha
Vineyard : terroir of les Granges Gontardes, Saint Restitut
Ground : sandy limestone clay (Saint Restitut) and rolled pebbles (les Granges Gontardes)
Altitude : 180 m
Orientation : south
Driving system : royat cordon with trellising
Harvest : mechanical harvest with vatting of blending grapes



Vinification: traditional at 22 ° C in fiberglass tank. 18 days maceration
Yeasts : indigenous
Filtration : no
Maturing : 12 months in stainless steel tanks
Potential aging : 6 to 8 years
Labeling : organic wine certified by Ecocert FR-BIO-01 and biodynamic wine certified by Demeter

Production : 4 000 bottles / available in Magnum
Sulphites : 31 mg / L total
Alcohol : 12 % vol.



Wine characteristics : an agreeable and crunchy red wine, from old Carignan and this rustics aromas of the Mourvèdre.
History of the name : Gémeaux (gemini) is a nod to biodynamy, the first vintage was released the same year as certification demeter on lunar and planetary calendar. Gémeaux sign is a good representation of the personality of this wine.



To match with : snails with parsley, ostrich fillet with morel sauce, couscous with lamb, lamb pie, steak with Roquefort cheese ...
Service temperature : 12°C

Mas Théo

Laurent CLAPIER Vigneron Paysan

LES CAVES CATHÉDRALES

2620 route Belvédère 26130 Saint Restitut - France

+33 (0)6 18 32 27 11 – contact@caves-cathedrales.fr

