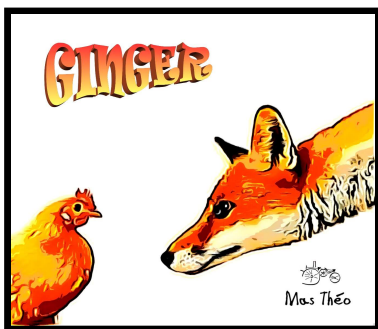
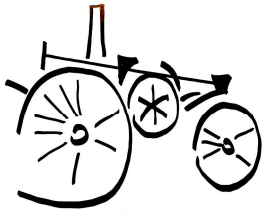


# Mas Théo



## Ginger - 2019

Appellation : vin de France

**Grapes variety** : 35% Marsanne, 35% Roussane, 30% Grenache blanc

**Planting** : 4000 vine stock/ha, between 10 and 30 years

**Yield** : 50 hl/ha

**Vineyard** : Saint Restitut

**Ground** : sandy limestone clay (Saint Restitut)

**Altitude** : 130 m

**Orientation** : south

**Driving system** : simple Guyot with top trellising

**Harvest** : mechanical harvest after tasting the grapes for cheapest balance between freshness and fruity



**Vinification**: grapes varieties blended to the harvest, skin maceration for 15 days and vinification at 14°C

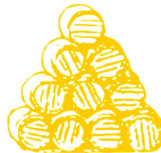
**Yeasts** : indigenous

**Filtration** : earth filter

**Maturing** : 6 months in fiberglass tanks

**Potential aging** : 6 years

**Labeling** : organic wine certified by Ecocert FR-BIO-01 and biodynamic wine certified by Demeter



**Production** : 8 000 bottles

**Sulphites** : 40 mg / L total

**Alcohol** : 12,5 % vol.

**Wine characteristics** : vinification like the reds gives the wine a characteristic orange hue and aromas between bitterness, fine tannins and fruit.

**History of the name** : « Ginger » : the hair color or the vegetable, fits well with the spirit of this wine. And the label's red hen is a nod to that of the farm.



**To match with** : this orange wine will go well with a Bresse chicken with morel sauce or a very chocolatey dessert ...

**Service temperature** : 10°C



Mas Théo

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