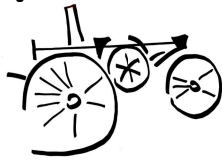


Mr & Mrs  
Théo



# Ginger - 2022

**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, les Granges Gontardes

**Ground :** sandy limestone clay (Saint Restitut) and rolled pebbles (les Granges Gontardes)

**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 blanded to the harvest, skin maceration for 15 days and vinification at room temperature in the cellar

**Yeasts :** indigenous

**Filtration :** plate 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



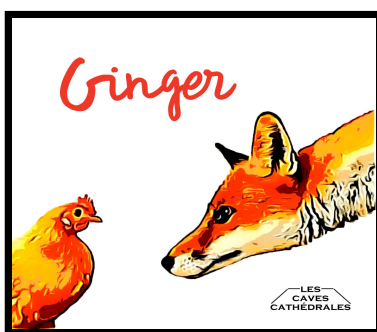
**Production :** 18 000 bottles

**Sulphites :** 21 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



Mr & Mrs Théo

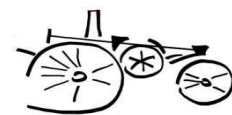
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Mas Théo

vins biodynamiques

