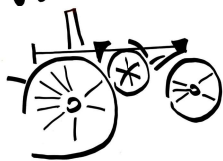


Mr & Mrs
Théo



Griffon - 2016

Appellation : vin de France

Grapes variety : 90% Syrah, 7% Grenache, 3% Mourvèdre
Planting : 4400 vine stock/ha, between 25 and 40 years
Yield : 30 hl/ha
Vineyard : terroir of les Granges Gontardes « bois des mattes »
Ground : rolled pebbles
Altitude : 150 m
Orientation : plateau
Driving system : royat cordon with trellising
Harvest : mechanical harvest, over-maturity for the Syrah



Vinification: traditional at 22 ° C in concrete tank. 20 days maceration

Yeasts : indigenous

Filtration : no

Maturing : 12 months in barrels for 2/3 of the wine then 24 months in bottles before marketing

Potential aging : 10 to 12 years

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



Production : 8 000 bottles / available in Magnum

Sulphites : 43 mg / L total

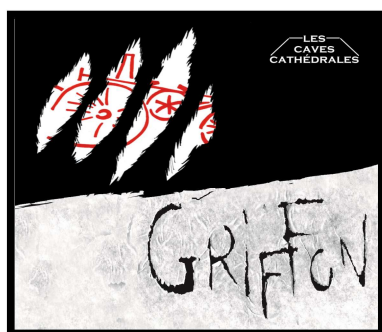
Alcohol : 14 % vol.



Wine characteristics : a rich and powerful nose that combines aromas of ripe red fruits and sweet spices. On the palate we can smell with pleasure this aromatic complexity.

This powerful and robust wine with soft tannins is round and harmonious. The finish is long with notes of vanilla.

History of the name : the Griffon is a tool used to work the land to eliminate weeds but also to aerate and invigorate the life of the soil



To match with : lamb tajine, mushroom tournedos, lamb puff pastry, game (deer, venison), buffalo with foie gras sauce, boar stew ...

Service temperature : 14°C

Mr & Mrs Théo

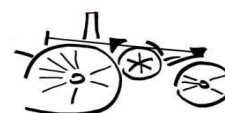
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Mas Théo

vins biodynamiques

