

## Lapinou - 2021

**Appellation:** vin de France

**Grapes variety:** 100% Grenache

Planting: 4000 vine stock/ha, between 15 and 35 years

Yield: 40 hl/ha Vineyard: Roussas

**Ground**: sandy limestone clay

Altitude: 180 m Orientation: south

**Driving system:** royat cordon with trellising

Harvest: mechanical harvest



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

maceration

Yeasts: indigenous Filtration: no

Maturing: 9 months in stainless steel tanks

Potential aging: 4 to 6 years

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

biodynamic wine certified by Demeter

Production: 12 000 bottles Sulphites: 23 mg/L total

Alcohol: 13 % vol.



Wine characteristics : fruity and round to bring to light the grape variety Grenache, which helps to highlight its fruity and slightly spicy notes.

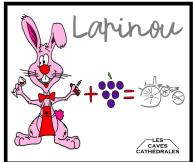
History of the name: Lapinou, a cute bunny in french, is a tribute of family terroir (our cousin's vines), because the definition of our family name CLAPIER is a rabbit cage



To match with: grill on the barbecue, taosts aperitif with

tapenade, paëla ...

Service temperature: 12°C



Mr & Mrs Théo

Charlène et Laurent CLAPIER **Vigneron Paysan** 



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