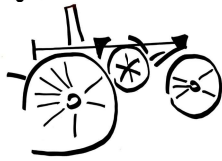


Mr & Mrs
Théo



Mogul - 2022

Appellation : vin de France

Grapes variety : 30% Marsanne, 30% Roussane, 20% Viognier, 20% Grenache blanc

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

Yield : 50 hl/ha

Vineyard : Saint Restitut, Valaurie, les Granges Gontardes

Ground : sandy limestone clay (Saint Restitut), rocky limestone clay (Valaurie) 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: free-run juice at the receiving bin, vinification at room temperature in the cellar

Yeasts : indigenous

Filtration : plate filter

Maturing : 6 months in fiberglass tanks

Potential aging : 3 years

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



Production : 6 000 bottles

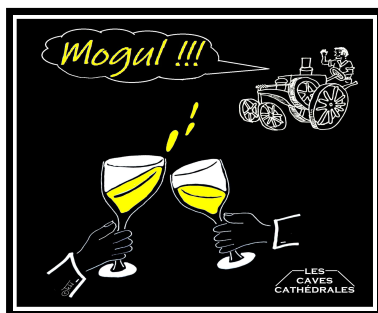
Sulphites : 20 mg / L total

Alcohol : 12,5 % vol.



Wine characteristics : the Mogul selection is made like the traditional south Rhône to make a fruity wine with fatness in the mouth.

History of the name : Mogul is the name of an american tractor from 1907 according to Laurent Clapier grandfather's name



To match with : this white wine is the perfect companion to the traditional truffle Tricastin's omelette but also to a white sausage with apples, fresh puff picodon, toast with fish eggs or with fresh pasta with crab legs ...

Service temperature : 8°C



Mr & Mrs Théo

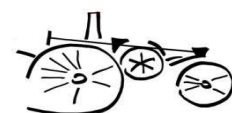
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Mas Théo

vins biodynamiques

