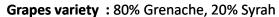


## Pink Paradise - 2023

**Appellation:** vin de France



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

Yield: 50 hl/ha

Vineyard: St Restitut, les Granges Gontardes

**Ground**: sandy limestone clay (St Restitut) and rolled

pebbles (les Granges Gontardes)

Altitude: 180 m **Orientation**: south

**Driving system:** royat cordon with trellising

Harvest: mechanical harvest done under maturity



Vinification: free-run juice at the receving bin, vinification at

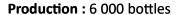
room temperature in the cellar

Yeasts: indigenous Filtration: plate filter

> Maturing: 6 months in fiberglass tanks Potential aging: to drink immediately

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

biodynamic wine certified by Demeter



**Sulphites**: - mg / L total (not yet bottled)

**Alcohol**: 11,5 % vol.



Wine characteristics: summer wine, based on fruit and freshness. A lively bouquet made up of notes of white fruit and crunchy vine peach. A refreshing and tangy palate carried by the aromas of white fruits and citrus fruits History of the name: Pink Paradise, for a summery and

festive atmosphere



To match with: appetizers and summer grills imagine yourself relaxing by the pool with a glass of Pink Paradise Service temperature: 8°C



Pink Paradise

Mr & Mrs Théo

Charlène et Laurent CLAPIER **Vigneron Paysan** 



distributeur exclusif du 2620 route Belvédère 26130 Saint Restitut - France +33 (0)6 18 32 27 11 - contact@caves-cathedrales.fr





