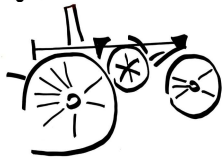


Mr & Mrs
Théo



Le P'tit Théo - 2022

Appellation : vin de France

Grapes variety : 80% Grenache, 20% Syrah

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 with vating by terroir by assembling the vines directly



Vinification: 2-3 days little maceration then press, 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



Production : 8 000 bottles

Sulphites : 41 mg / L total

Alcohol : 11,5 % vol.



Wine characteristics : wine fruity characterized by its lightness and freshness, marked by its red fruit aromas, ideal for aperitifs

History of the name : P'tit Théo, nickname given by his family to grandfather Gabriel Théolas.

He particularly appreciated this kind of wine for the daily meals



To match with : aperitif, cold cuts, etc

Service temperature : 8°C

Mr & Mrs Théo

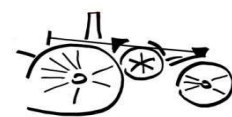
Charlène et Laurent
CLAPIER
Vigneron Paysan

drôme provençale (26) France

LES
CAVES
CATHÉDRALES

distributeur exclusif du

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



Mas Théo

vins biodynamiques

