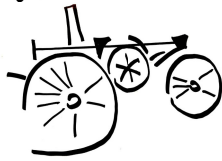


Mr & Mrs  
Théo



**T.O - 2019**

**Appellation : vin de France**

**Grapes variety** : 50% Syrah 50% Grenache  
**Planting** : 4000 vine stock/ha, between 15 and 35 years  
**Yield** : 35 hl/ha  
**Vineyard** : Roussas, les Granges Gontardes  
**Ground** : sandy limestone clay (Roussas) and rolled pebbles (les Granges Gontardes)  
**Altitude** : 180 m  
**Orientation** : south  
**Driving system** : royat cordon with trellising  
**Harvest** : mechanical harvest with vatting of blending grapes



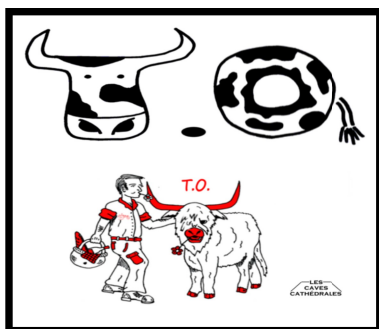
**Vinification**: traditional at 22 ° C in fiberglass tank. 18 days maceration  
**Yeasts** : indigenous  
**Filtration** : no  
**Maturing** : 18 months in stainless steel tanks  
**Potential aging** : 5 to 6 years  
**Labeling** : organic wine certified by Ecocert FR-BIO-01 and biodynamic wine certified by Demeter



**Production** : 25 000 bottles / available in Magnum  
**Sulphites** : 23 mg / L total  
**Alcohol** : 13 % vol.



**Wine characteristics** : wine pleasure, its assembly aims to provide a wine that you can enjoy throughout the meal. It is worked on a base of red and black fruits, keeping on the end the character of notes from our soil, like spices and scrubland which are the identity of the red wines of Mas Théo.  
**History of the name** : the cuvée T.O is the identity product of Mas Theo, representing the main red terroirs of the estate



**To match with** : turkey stuffed with Ardèche chestnuts, boar skewers marinated in red wine and herbs of provence, caillettes ....  
**Service temperature** : 12°C

Mr & Mrs Théo

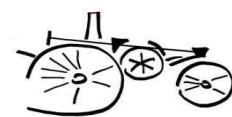
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Mas Théo

vins biodynamiques

