



Bubble T.O rosé

Vin de France



Grapes variety : 100 % Syrah

Planting : 4 000 vine stock/ha, between 10 and 30 years

Yield : 50 hl/ha

Vineyard : Rhône valley

Ground : rolled pebbles

Altitude : 180 m

Orientation : south

Driving system : royat cordon with trellising

Harvest : mechanical harvest done under maturity



Vinification: direct pressing, cold stabilization and vinification at very low temperature

Yeasts : indigenous

Bottling : bottling before the end of fermentation

Maturing : 2 months bottle fermentation

Potential aging : to drink immediately

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



Production : 5 000 bottles

Sulphites : - mg / L total

Alcohol : 9 % vol.

Residual sugar : - gr / L

Wine characteristics

celebratory wine based on fruit and freshness. This rosé wine, naturally sparkling, has fine bubbles that enhance the primary aromas of the grape.

On the palate, notes of red fruits and exotic fruits.

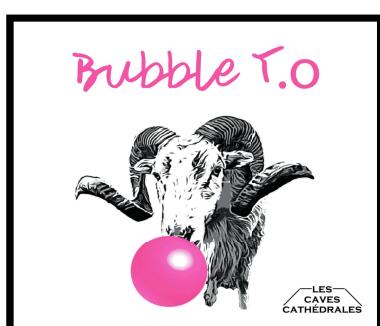
History of the name

Théolas declined with fine bubbles.



To match with : ideal partner of aperitifs as well as desserts

Service temperature : 8°C



Mr & Mrs Théo

Charlène et Laurent
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