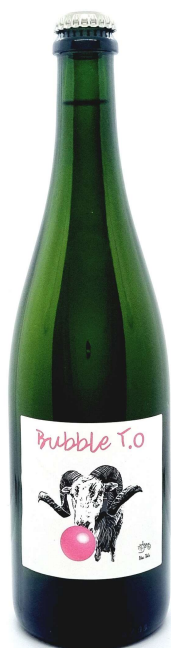


Mr & Mrs
Théo

Bubble T.O blanc

Appellation : vin de France



Grapes variety : 100% Muscat with small grains
Planting : 5000 vine stock/ha, between 10 and 30 years
Yield : 60 hl/ha
Vineyard : Valley of Die
Ground : stony limestone clay
Altitude : 600 m
Orientation : south
Driving system : guyot with trellising
Harvest : manual 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 : 15 000 bottles

Sulphites : - mg / L total

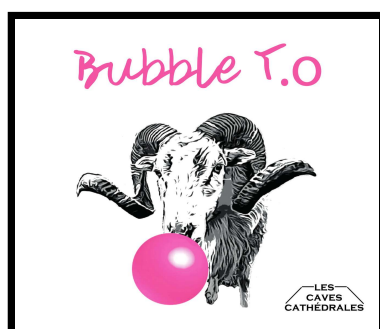
Alcohol : 11,5 % vol.

Residual sugar : - gr / L



Wine characteristics : celebratory wine based on fruit and freshness. This white wine, naturally sparkling, has fine bubbles that enhance the primary aromas of the grape. On the palate, notes of white fruits and exotic fruits.

History of the name : Théolas declined with fine bubbles.



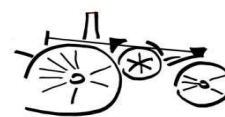
To match with : ideal partner of aperitifs as well as desserts.
Service temperature : 8°C

Mr & Mrs Théo

Charlène et Laurent
CLAPIER
Vigneron Paysan
drôme provençale (26) France

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Mas Théo
vins biodynamiques

