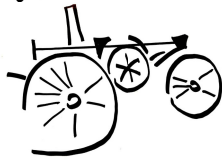


Mr & Mrs
Théo



Gémeaux - 2019

Appellation : vin de France

Grapes variety : 60% Carignan, 40% Mourvèdre
Planting : 4000 vine stock/ha, between 15 and 40 years
Yield : 35 hl/ha
Vineyard : terroir of les Granges Gontardes, Saint Restitut
Ground : sandy limestone clay (Saint Restitut) 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 : 12 months in stainless steel tanks

Potential aging : 6 to 8 years

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



Production : 4 000 bottles

Sulphites : 39 mg / L total

Alcohol : 12 % vol.



Wine characteristics : an agreeable and crunchy red wine, from old Carignan and this rustics aromas of the Mourvèdre.

History of the name : Gémeaux (gemini) is a nod to biodynamics, the first vintage was released the same year as certification demeter on lunar and planetary calendar. Gémeaux sign is a good representation of the personality of this wine.



To match with : snails with parsley, ostrich fillet with morel sauce, couscous with lamb, lamb pie, steak with Roquefort cheese ...

Service temperature : 12°C

Mr & Mrs Théo

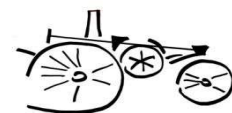
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CLAPIER
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Mas Théo

vins biodynamiques

