

Lapinou - 2021

Appellation : vin de France



Grapes variety: 100% Grenache Planting: 4000 vine stock/ha, between 15 and 35 years Yield: 40 hl/ha Vineyard : Roussas Ground : sandy limestone clay Altitude : 180 m Orientation : south Driving system : royat cordon with trellising Harvest : mechanical harvest



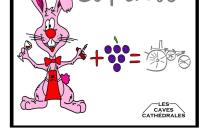
Vinification: traditional at 22 ° C in fiberglass tank. 15 days maceration

Yeasts : indigenous Filtration : no Maturing : 9 months in stainless steel tanks Potential aging : 4 to 6 years Labeling : organic wine certified by Ecocert FR-BIO-01 and biodynamic wine certified by Demeter

Production: 12 000 bottles Sulphites : 23 mg / L total Alcohol: 13 % vol.

Wine characteristics : fruity and round to bring to light the grape variety Grenache, which helps to highlight its fruity and slightly spicy notes.

History of the name : Lapinou, a cute bunny in french, is a tribute of family terroir (our cousin's vines), because the definition of our family name CLAPIER is a rabbit cage



To match with : grill on the barbecue, taosts aperitif with tapenade, paëla ... Service temperature : 12°C



Charlène et Laurent CLAPIER **Vigneron Paysan**

drôme provençale (26) France



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





vins biodynamiques

