



Ginger 2023

Vin de France



Grapes variety : 35 % Marsanne 35 % Roussane 30 % Grenache blanc

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

Yield : 50 hl/ha

Vineyard : St Restitut, les Granges Gontardes

Ground : sandy limestone clay (St Restitut) and rolled pebbles (les Granges Gontardes)

Altitude : 130 m

Orientation : south

Driving system : simple Guyot with top trellising

Harvest : mechanical harvest after tasting the grapes for cheapest balance between freshness and fruity



Vinification: grapes varieties blomed to the harvest, skin maceration for 5 days

vinification at room temperature in the cellar

Yeasts : indigenous

Filtration : plate filter

Maturing : 6 months in fiberglass tanks

Potential aging : 6 years

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



Production : 10 000 bottles

Sulphites : 38 mg / L total

Alcohol : 12 % vol.

Wine characteristics

vinification like the reds gives the wine a characteristic orange hue and aromas between bitterness, fine tannins and fruit.

History of the name

« Ginger » : the hair color or the vegetable, fits well with the spirit of this wine. And the label's red hen is a nod to that of the farm.



To match with

this orange wine will go well with a Bresse chicken with morel sauce or a very chocolatey dessert ...

Service temperature : 10°C



Mr & Mrs Théo

Charlène et Laurent
CLAPIER
Vigneron Paysan

drôme provençale (26) France

**LES
CAVES
CATHÉDRALES**
distributeur exclusif du

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

