

Mr & Mrs  
Théo

# 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 blonded 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

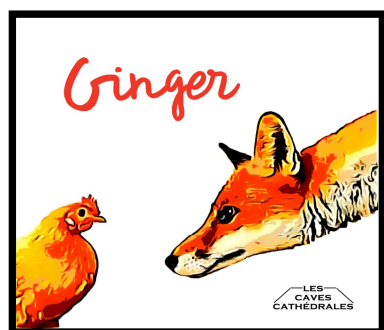
« Ginger » : the hair color or the vegetable, fits well with the spirit of this wine. And the label's red hen is a nod to that of the farm.



## 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



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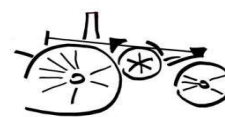
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CLAPIER  
Vigneron Paysan

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Mas Théo

vins biodynamiques

