

Mr & Mrs
Théo

Lapinou 2023

Vin de France



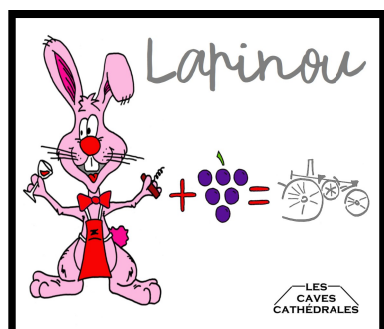
Grapes variety : 100 % Grenache
Planting : 4 000 vine stock/ha, between 20 and 30 years
Yield : 40 hl/ha
Vineyard : Roussas
Ground : sandy limestone clay (Roussas)
Altitude : 180 m
Orientation : south
Driving system : royat cordon with trellising
Harvest : mechanical harvest



Vinification : traditional at 22 ° C in fiberglass tank
10 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 : 5 000 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, 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

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

Mas Théo
vins biodynamiques

