

Mr & Mrs
Théo

Mogul 2024

Vin de France



Grapes variety : 30 % Marsanne 30 % Roussane 20 % Viognier
20% 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: free-run juice at the receiving bin
vinification at room temperature in the cellar

Yeasts : indigenous

Filtration : plate filter

Maturing : 6 months in fiberglass tanks

Potential aging : 3 years

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



Production : 6 000 bottles

Sulphites : - mg / L total

Alcohol : 12 % vol.

Wine characteristics

the Mogul selection is made like the traditional south Rhône to make a fruity wine with fatness in the mouth.

History of the name

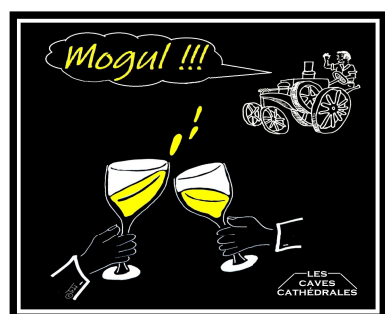
Mogul is the name of an american tractor from 1907 according to Laurent Clapier grandfather's name



To match with

this white wine is the perfect companion to the traditional truffle Tricastin's omelette but also to a white sausage with apples, fresh puff picodon, toast with fish eggs or with fresh pasta with crab legs ...

Service temperature : 8°C



Mr & Mrs Théo

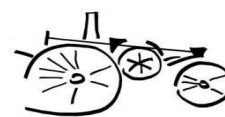
Charlène et Laurent
CLAPIER
Vigneron Paysan

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

