



Pink Paradise 2025

Vin de France



Grapes variety : 40 % Grenache 30 % Syrah 30 % Mourvèdre

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

Yield : 50 hl/ha

Vineyard : les Granges Gontardes

Ground : rolled pebbles (les Granges Gontardes)

Altitude : 180 m

Orientation : south

Driving system : royat cordon with trellising

Harvest : mechanical harvest done under maturity



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 : to drink immediately

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

summer wine, based on fruit and freshness. A lively bouquet made up of notes of white fruit and crunchy vine peach. A refreshing and tangy palate carried by the aromas of white fruits and citrus fruits

History of the name

Pink Paradise, for a summery and festive atmosphere



To match with

appetizers and summer grills imagine yourself relaxing by the pool with a glass of Pink Paradise

Service temperature : 8°C

Mr & Mrs Théo

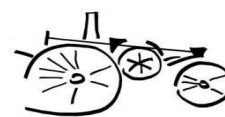
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vins biodynamiques

