



P'tit Théo 2024

Vin de France



Grapes variety : 80 % Grenache 20 % Syrah

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 with vatting by terroir by assembling the vines directly



Vinification: 1-2 days little maceration then press

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 : 20 000 bottles

Sulphites : 34 mg / L total

Alcohol : 12,5 % vol.

Wine characteristics

wine fruity characterized by its lightness and freshness, marked by its red fruit aromas, ideal for aperitifs

History of the name

P'tit Théo, nickname given by his family to grandfather Gabriel Théolas. He particularly appreciated this kind of wine for the daily meals



To match with
aperitif, cold cuts, etc

Service temperature : 8°C



Mr & Mrs Théo

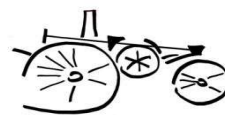
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vins biodynamiques

